

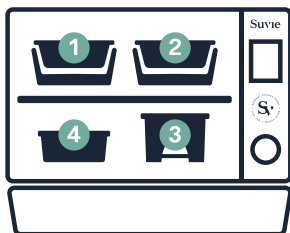
# Sirloin Steak

with Lemon Herb Farfalle & Green Beans

Hold this corner  
to logo on Suvie



Collect from your pantry:  
vegetable oil, salt, pepper



## 1. Vegetables: Green Beans

Open package & pour into Suvie pan. Place pan in **upper left** cooking zone.

## 2. Protein: Sirloin Steak

**Don't cut open packages!** Place in Suvie pan and fully cover with water. Place in **upper right** cooking zone.

## 3. Starch: Farfalle

Pour into strainer. **Do not add water.** Place in bottom **right cooking zone** with FRONT facing outwards. **Don't forget to add salt!**

## 4. Sauce: Lemon Herb

**Don't cut open package!** Place **lemon herb sauce** in **lower left** cooking zone. **Do not add water.** If scheduling this meal keep sauce in your refrigerator until meal is complete and follow microwave instructions.

## 5. Garnishes: Almonds, Parmesan

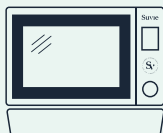
Keep garnishes in fridge.

## 6. Scan this card

Hold **the corner of this card** to the logo on Suvie until scanned.

## 7. Set Suvie

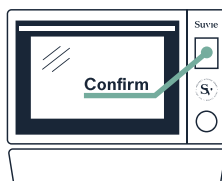
- **Don't forget to fill the reservoir** to the fill line indicated.
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



8. Carefully remove pan (**it will be hot!**) with **sirloin steak** from Suvie. Remove steaks from packaging & discard any liquid. Pat dry.



9. Season **green beans** with **vegetable oil** and **salt & pepper** to taste. Return pan to Suvie.



10. Confirm broil times on Suvie screen. Close Suvie door & select "**Start Broil.**"



11. Heat skillet over high heat. Add **1/2 tbsp vegetable oil** & sear for 1-2 min per side flipping every 30 sec until steak is browned.



12. After the broil remove the starch pan & transfer the **farfalle** to a bowl.



13. Combine the **lemon herb sauce** with the farfalle. (If you scheduled this cook heat lemon herb sauce in the microwave in a microwave safe container for 30 sec - 1 min until hot.)



14. After resting for 2-3 minutes, slice the steaks against the grain.



15. Divide farfalle & green beans between plates. Top with the sliced steak and garnish with the **parmesan cheese & almonds.**



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Approx.  
Cook Time:  
2 hrs

## Nutrition Facts

**Serving size** 1 meal (411g)

1 Serving: Sirloin Steak 1 Filet (141.7g), Farfalle 1 cup (56.5g), Green Beans 1 cup (113.4g), Lemon Herb Sauce 1/4 cup (64g), Parmesan 1 tbsp (7g), Toasted Almonds 1 tbsp (7g)

**Amount per serving**

**Calories** **760**

% Daily Value\*

<b>Total Fat</b> 39g	<b>50%</b>
Saturated Fat 17g	<b>85%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol</b> 140mg	<b>47%</b>
<b>Sodium</b> 660mg	<b>29%</b>
<b>Total Carbohydrate</b> 59g	<b>21%</b>
Dietary Fiber 7g	<b>25%</b>
Total Sugars 5g	<b>0%</b>
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 42g	

Vit. D 0mcg 0% • Calcium 170mg 15%  
Iron 4.6mg 25% • Potas. 680mg 15%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Due to the long sous vide cook time some temperature settings are below the FDA recommended temperatures. Please use caution when cooking below the FDA recommended temperatures.

# Sirloin Steak

with Lemon Herb Farfalle & Green Beans

**Ingredients:** Sirloin Steak (Beef, Canola Oil, Salt, And Pepper), Green Beans, Vegetable Stock (Water, Vegetable Extract (Onion, Leek, Celeriac, Celery, Carrot, Tomato, Potato, Parsley, Garlic, Bay Leaf, Rosemary Extract)), Butter (Cream (Milk)), Natural Flavor (Lactic Acid)), Expeller Pressed Canola Oil, Chablis Wine (1.5% Salt, Contains Sulfites), Cornstarch, Sea Salt, Lemon Juice, Lemon Peel, Lemon Zest (Lemon Peel, Water, Citric Acid), Whey Protein, Thixogum (Acacia Gum And Xanthan Gum), Sugar, Lemon Zest Oil Extract (Natural Lemon Zest Flavor (Flavor Contains Vegetable Oil), Onion Powder, Citric Acid, Garlic Powder, Yeast Extract, Chives, Parsley, Spices, Dill, Cayenne Pepper, Turmeric, Farfalle (Semolina, Durum Wheat Flour), Almonds, Parmesan Cheese (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes, Hard Grating Cheese, Food Starch, Water, Palm Oil, Cellulose, Salt, Lactic Acid, Whey, Sodium Phosphate, Sodium Citrate, Sorbic Acid, Potassium Sorbate [As A Preservative], Artificial Color, Powdered Cellulose [Added To Prevent Caking], Natamycin [A Natural Mold Inhibitor])  
**ALLERGENS:** Milk, Wheat, Soy, Almonds.

## Collect the following:

	2 servings (pcs)	4 servings (pcs)
Sirloin Steak	2	4
Farfalle	1	2
Green Beans	1	2
Lemon Herb Sauce	1	2
Toasted Almonds	1	2
Parmesan	1	2



Questions? Email [help@suvie.com](mailto:help@suvie.com)