

Top sirloin steak with mustard and herbs

- 1 bag of potatoes, cut into quarters
- 1 cauliflower, cut into small florets
- Juice of ½ lemon
- 650 g beef top sirloin, cut into desired portions
- 1 tsp. of dried thyme
- 1 bunch of sage, minced



1. Preheat the oven at roast to 230 °C (450 ° F).
2. On a cooking sheet oiled or lined with parchment paper, mix potatoes with 2 tbsp. of oil and 1 tsp. of salt. Roast in the oven until potatoes are golden, about 25 min.
3. Steam cauliflower. Transfer into a large bowl, add ¼ cup of oil and lemon juice. Season with salt and pepper.
4. Season both sides of the steaks with salt and pepper. In the same skillet, warm 2 tbsp. of oil over medium-high heat. Cook about 2 min per side. Place steaks on a baking sheet; spread mustard on top and sprinkle with half of the thyme. Continue cooking in the oven about 2 min for medium-rare or to taste (do not overcook).
5. For the sauce, melt butter in the skillet, add sage and the rest of the thyme. Remove from heat. Serve steaks, drizzle with herb sauce and accompany with cauliflower and potatoes.



- ¼ tasse et 4 tbsp. of évoilà5 extra virgin olive oil
- 2 tbsp. of old style mustard **or** the kind of your choice
- 2 tbsp. of butter

évoilà *Bon appétit*