



30 MIN.

## BRUNCH BY JAMIE GLOVER



MEAT

### INCLUDED IN BOX:

- 1 Sirloin Steak, defrosted
- 4 Eggs
- ½ cup chopped Heirloom Tomatoes
- 1 Tbsp. chopped Cilantro
- 2 Tbsp. Glover's Pepper Sauce

### NOT INCLUDED

- 2 Tbsp. Butter
- Pinch of Herbs de Provence
- ¼ cup Onion, finely chopped
- Salt & Pepper

Serves 2 People:

Jamie Glover, the mastermind behind the 5 pepper sauce in this week's box, has a passion for brunch. Well, he has a passion for everything in life. This is how he likes to cook up steak and eggs for a decadent weekend brunch.



Take the steak out of the fridge about 30 minutes before you want to eat. Season it generously with salt and pepper on both sides. Put a cast iron pan over medium high heat. Add the steak and sear for about 2-3 minutes per side, until it is cooked to your liking. This steak is tastiest when cooked hot and fast and served medium rare. Let the steak rest while you finish cooking. Whisk together a salsa with the chopped tomatoes, onions, cilantro, herbs de provence and about a tablespoon or two of Glover's pepper sauce. Heat a pan for the eggs over medium-low heat. Add the butter and let it foam. Whisk together the eggs with a teaspoon of Glover's pepper sauce, salt and pepper and add to the pan. Scramble them gently until just set. Slice up the steak and serve alongside the eggs and salsa.

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30 MIN.

## THAI STEAK SALAD



MEAT

### INCLUDED IN BOX:

- 1 Sirloin Steak, defrosted
- 1 cup Purple Cabbage, cut finely
- ¼ lb Baby Greens
- ¼ cup Cilantro & Mint

### NOT INCLUDED

- 1 Lime
- 1 Tbsp. Fish Sauce
- 1 Tbsp. Soy Sauce
- ½ Shallot, chopped finely
- 3 Tbsp. Olive Oil
- 2 Tbsp. Peanuts, chopped
- Salt & Pepper

Serves 2 People:

Start by taking the steak out of the fridge about 30 minutes before you cook it. Season it generously on both sides with salt and pepper. Sear it on each side for about 2-3 minutes to cook to your desired temperature. A steak like this tastes best when cooked hot and fast to medium rare. Let the steak cool while you prepare the rest of the salad. Pick the mint and cilantro leaves off their stems. Tear large mint leaves in half. Whisk together the juice from the lime, the soy sauce, fish sauce, shallot and olive oil. Taste and adjust the seasoning. Slice the steak thinly. Toss the greens and cabbage with the dressing. Divide the salad between two plates and top with the steak. Garnish with the mint, cilantro and peanuts.

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