

# Sous Vide Sirloin Steak



Your Key Ingredient:

[NESCO Sous Vide Cooker](#)

## Grocery Ingredients:

- 1 sirloin steak (around 1 lb.)
- 1/2 tsp. salt
- 1/2 tsp black pepper
- 1 tbs. olive oil
- 2 cloves garlic (minced)
- Fresh rosemary or thyme

## Directions:

1. Add water to your container or large pot.

2. Set the Sous Vide Cooker to the meat setting. (137 degrees Fahrenheit)
3. Rub the steak with 1/2 tbs. oil on all sides.
4. Season both sides with salt, black pepper, minced garlic and optional herbs.
5. Add the seasoned steak to a vacuum sealed bag.
6. Place the steak in the water bath and make sure it is fully submerged.
7. Cook for at least 1 hour.
8. When the timer goes off, remove the bag from the water bath and transfer the steak to the fridge for 10 minutes.
9. Remove the steak from the vacuum sealed bag and wipe off the moisture with paper towels.
10. Season with more salt and pepper.
11. Turn on your 12 Inch Electric Skillet to medium-heat. Add the remaining olive oil. Once, hot, add the steak and sear about 1 minute per side.
12. Slice against the grain and serve with potatoes or veggies.