# Oyakodon (□□□) - Japanese Chicken & Egg Rice Bowl

Nothing beats a perfectly seared **New York Strip Loin** paired with tender, well-seasoned **stovetop sweet potatoes**. This simple yet delicious meal is perfect for a special dinner or a satisfying meal prep option.

#### Ingredients:

- New York Strip Loin
- Sweet potato
- •1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp cayenne pepper
- Salt (to taste)
- Pepper (to taste)
- 2 tbsp olive oil
- 2 cloves garlic, minced



#### Instructions:

#### **1**□□ Prepare the Sweet Potatoes:

- Toss the cubed sweet potatoes in olive oil, onion powder, garlic powder, cayenne pepper, salt, and pepper.
- Heat a pan over medium heat and cook the sweet potatoes for 15 minutes, stirring occasionally, until golden and tender.

#### 2□□ Sear the New York Strip Loin:

Season the steak with salt and pepper on both
sides. Add
minced garlic in the last minute of cooking for an extra
depth of flavour.

### 3□□ Serve & Enjoy:

- Plate your steak alongside the stovetop sweet potatoes.
- Drizzle with your favourite sauce—we used a chipotle cream sauce for a smoky kick.





## Why Choose Nutrafarms' Grass-Fed New York Strip Loin?

Nutrafarms' grass-fed beef is raised on local Ontario farms without antibiotics or added hormones. This results in a naturallytender, flavourful, and nutrient-rich steak that elevates every meal. Whether you're meal prepping or enjoying a steak night, quality matters—and Nutrafarms delivers just that.

Learn more about Nutrafarms' grass-fed beef products here.

#### Final Thoughts

This Juicy New York Strip Loin recipe is a perfect balance of simplicity and gourmet flavours. The stovetop sweet potatoes complement the steak with their sweet, smoky, and savoury seasoning, making it an ideal farm-to-table meal. Whether you're cooking for a crowd or prepping for the week, this dish is guaranteed to be a hit!

