



# THE PENDULUM

March 11-14, 2026



## What's in the Box?

- **Top Sirloin Steak**
- **Ground Lamb**
- **Chicken Gremolata Sausage**

*"I choose this meal and this order, and I choose you, the person across from me, to share it with."*

— Anthony Bourdain

## Top Sirloin

Grill them, make kabobs, whatever you heart desires. If you are lacking ideas, here are some great recipes with top sirloin.

[Garlic Butter Steak Bites from The Forked Spoon](#)

[Grilled Sirloin Steak with Chimichurri from Slender Kitchen](#)

[Healthy Steak Fajita Rollups from Clean Food Crush](#)

[Sirloin Thai Salad from Kansas Beef](#)

[Mongolian Beef from Kitchen Sanctuary](#)

## Lamb Stir Fry

### Ingredients:

- 1 teaspoon Sichuan peppercorns (optional)
- 1 Tablespoon canola oil
- 4 cloves garlic (thinly sliced)
- 1 pound ground lamb
- 1 jalapeno (seeded and thinly sliced)
- 2 Tablespoons cumin
- $\frac{2}{3}$  pound green beans (trimmed)
- 2 Tablespoons soy sauce
- 2 Tablespoons lime juice
- 1 teaspoon brown sugar
- $\frac{1}{2}$  cup cilantro (coarsely chopped)
- 2 green onions (thinly sliced)
- Lime wedges (for serving)
- Salt and pepper (to taste)



### Instructions:

1. In a small skillet, toast the peppercorns over medium heat until fragrant, about 30 seconds; let cool. Transfer the peppercorns to a mortar or spice grinder and grind to a powder. Set aside.
2. Heat oil in a large cast iron skillet or wok over high heat. Add garlic and cook, stirring, until fragrant, about 30 seconds. Add lamb, jalapeno, cumin, sichuan peppercorns and season with salt and pepper. Cook until fully cooked and crispy, about 8-10 minutes.
3. Meanwhile, blanch beans by boiling for 45 seconds, then draining and setting aside.  
In a small bowl combine soy sauce, lime juice, and brown sugar. Stir until sugar dissolves.
4. Combine cooked lamb with blanched green beans, soy mixture, cilantro, and green onions and toss to combine.
5. Serve over rice. Garnish with additional lime wedges on the side.

## Chicken Gremolata Sausage

**This chicken sausage is made with lemon, parsley, and olive oil.  
A perfect addition to pasta or risotto, it is also great by itself.**