



## Barbecue-Basted Steak

with Grilled Corn & Red Onion Salad

🕒 30-40min

🍴 2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Add steaks and cook until browned and medium-rare, 3-4 minutes per side. Preheat the broiler with the top rack 6 inches from the heat source. Add corn to a rimmed baking sheet and broil until lightly charred, 5-10 minutes.

## What we send

- 1 medium red onion
- 2 ears of corn
- 10 oz pkg sirloin steaks
- 1/4 oz steak seasoning
- 2 oz barbecue sauce
- garlic
- 1/4 oz fresh parsley
- 1 cucumber
- 2 oz red radishes

## What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

## Tools

- grill or grill pan

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 580kcal, Fat 29g, Carbs 45g, Protein 38g



### 1. Prep ingredients

Preheat a grill or grill pan to high. Cut **onion** crosswise into 1/2-inch thick slices, keeping rings intact. Lightly coat **corn** and onion slices with **oil**; season all over with **salt** and **pepper**.



### 2. Grill onions & corn

Lightly **oil** grill grates or grill pan. Add **onions** and **corn** to grill or grill pan. Cover and cook, turning occasionally, until onions are tender and browned in spots, 5-7 minutes, and corn is lightly charred and tender, about 10 minutes. Once cooked, transfer vegetables to a cutting board.



### 4. Prep salad

Finely chop **1/2 teaspoon garlic**. Finely chop **parsley leaves and stems**. Trim ends from **cucumber** (peel if desired), then halve lengthwise and thinly slice crosswise. Halve **radishes**, then thinly slice. Once **corn** is cool enough to handle, cut kernels from cobs. Coarsely chop **grilled onions**.



### 5. Make vinaigrette

In a medium bowl, combine **garlic**, **1 tablespoon vinegar**, **1/4 teaspoon salt**, and **a few grinds of pepper**. Whisk in **3 tablespoons oil**. Transfer **corn**, **onions**, **cucumbers**, **radishes**, and **chopped parsley** to the bowl with **vinaigrette**; stir to combine. Season to taste with **salt** and **pepper**.



### 3. Grill steaks

Pat **steaks** dry, then season all over with **1 teaspoon steak seasoning**. Add to grill or grill pan and cook until well-browned, 3-4 minutes per side. Spoon **2 tablespoons barbecue sauce** over steaks, then continue cooking, turning once, until sauce is browned in spots, 1-2 minutes more. Transfer to a cutting board.



### 6. Finish & serve

Thinly slice **steaks**, if desired, and season with **salt** and **pepper**. Serve **steaks** with **salad** alongside. Enjoy!