



Grilled Hanger Steaks with Fingerling Pota...



30-40min



2 Servings

Joe Carroll is a master on the grill so we are thrilled to have one of the recipes from his book, *Feeding The Fire*, adapted for a Marley Spoon box! Everything in this meal- the hanger steaks, potatoes and broccoli- gets a turn on the grill (or grill pan!) and a healthy dose of his addictive garlic butter. Cook, relax and enjoy!

What we send

- hanger steak
- fingerling potato
- parsley
- broccoli
- lemon
- dried red chile flake
- garlic

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

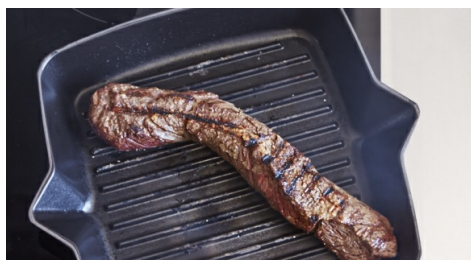
Nutrition per serving

Calories 640.0kcal



1. Temper steaks

Generously season steaks with salt and pepper on both sides. Preheat grill if using. Remove parsley leaves from stems and roughly chop (1/4 cup). Cut lemon in half. Cut one half into wedges. Peel and finely chop garlic.



4. Grill steak

Working over a hot preheated grill or grill pan or in a lightly oiled skillet, cook steaks over high heat for 8-10 minutes, flipping halfway through, for medium rare doneness or 10-12 minutes for medium. Remove steaks from heat and set aside to rest.



2. Make garlic butter

Melt butter in a small saucepan over low heat. Add garlic and simmer until fragrant but not browned, about 5 minutes. Let stand 5 minutes. Strain butter into a small bowl, pressing garlic to extract flavor; discard garlic.



5. Grill vegetables

Toss potatoes and broccoli with olive oil, salt and pepper. Grill in two batches, flipping halfway through, until charred, 3 minutes per side. Toss potatoes with half of garlic butter and all parsley. Squeeze lemon half over broccoli and sprinkle with chile flake.



3. Boil potatoes & broccoli

Cut broccoli into large florets, then halve lengthwise. Cook in boiling salted water until tender, 4 minutes; drain. Add potatoes to pot and cover with 1-inch water. Add 1 tablespoon salt and bring to a simmer. Cook until tender, 10 minutes. Drain and halve.



6. Slice steaks

Slices steaks across grain on the diagonal. Divide sliced steak, potatoes, and broccoli between plates. Season steak with salt and spoon remaining garlic butter over the meat. Serve lemon wedges on the side. Enjoy!