



Steak & Oven Fries

with Charred Tomato Salsa



30-40min



2 Servings

If it ain't broke, don't fix it! That's how we feel about steak, potatoes, and spinach. They're a classic combo for a reason! All we've done is add a delicious charred tomato salsa as a kicked up take on steak sauce. The bonus is that the tomato salsa also works as the salad dressing.

What we send

- 2 russet potatoes
- 2 plum tomatoes
- 1 shallot
- ¼ oz fresh parsley
- 10 oz pkg ranch steaks
- ¾ oz Parmesan ⁷
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- potato masher or fork
- vegetable peeler

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 63g, Carbs 55g, Proteins 41g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until brown and crisp underneath, 20-25 minutes.



4. Sear steaks

Pat **steaks** dry, then rub with **oil** and season all over with **salt** and **pepper**. Return same skillet to medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Prep ingredients

Halve **tomatoes** and **shallot** lengthwise. Coarsely chop **parsley leaves and stems** together.



5. Make tomato salsa

While **steaks** rest, finely chop **charred shallots**. Transfer **charred tomatoes** to a medium bowl and, using a potato masher or fork, coarsely mash into a chunky salsa. Stir in **chopped shallots and parsley**, **¼ cup oil**, and **1½ tablespoons vinegar**. Season to taste with **salt** and **pepper**.



3. Sear tomatoes & shallots

In a medium bowl, toss **tomatoes** and **shallots** with **1 tablespoon oil**; season with **salt** and **pepper**. Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add tomatoes and shallots, cut side down, and sear until well charred, 3-4 minutes. Flip and cook until tomatoes and shallots are softened, about 2 minutes. Transfer to a plate and wipe out skillet.



6. Make salad & serve

Using a vegetable peeler, shave **Parmesan** into thin strips. In a second medium bowl, toss **spinach** with **shaved Parmesan** and **⅓ cup of the salsa**. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **steak** alongside **salad** and **oven fries** with **remaining charred tomato salsa** on the side for dipping. Enjoy!