

## Steak & Smoky Tomato Chermoula

with Roasted Potatoes & Spinach Salad



30-40min



2 Servings

### What we send

- 2 (½ lb) russet potatoes
- 1 shallot
- 2 plum tomatoes
- 1 lemon
- ¼ oz cumin seeds
- ¼ oz smoked paprika
- ¼ oz fresh cilantro
- 10 oz pkg sirloin steaks
- 3 oz baby spinach

### What you need

- olive oil
- kosher salt & ground pepper
- sugar
- neutral oil

### Tools

- rimmed baking sheet
- medium skillet

### Allergens

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

### Nutrition per serving

Calories 860kcal, Fat 54g, Carbs 57g, Protein 41g

## 1. Roast potatoes

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

## 4. Finish chermoula

Finely chop **cilantro**.

To skillet with **chermoula**, stir in **lemon zest, remaining lemon juice** and **cilantro**. Season to taste with **salt, sugar** and **pepper**. Transfer to a bowl; wipe out skillet.

## 2. Prep ingredients

Thinly slice **shallot**. Chop **tomatoes** into ½-inch pieces. Zest ½ **teaspoon lemon** and separately squeeze **juice from one lemon** into a small bowl.

In a medium bowl, whisk to combine ¼ **of the shallots, 1 tablespoon lemon juice, 2 tablespoons olive oil**, and ½ **teaspoon sugar**. Season to taste with **salt** and **pepper**.

## 5. Cook steaks

Pat **steaks** dry, then rub lightly with **oil**, and season all over with **salt** and **pepper**.

Heat **2 teaspoons neutral oil** in same skillet over medium-high. Add steaks to skillet and cook until lightly charred in spots and cooked to medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board; let rest 5 minutes.

## 3. Start chermoula

Heat **2 tablespoons olive oil** in a medium skillet over medium. Add **remaining shallots, 2 teaspoons cumin seeds, and a pinch of salt**; cook, stirring, until shallots are caramelized, 3-4 minutes (reduce heat if browning too quickly). Stir in **tomatoes** and ½ **teaspoon each smoked paprika and sugar**. Simmer over medium-low heat until tomatoes form a chunky sauce, 5-8 minutes.

## 6. Toss salad & serve

Add **spinach** to bowl with **shallot dressing**; toss to combine. Slice **steaks**, if desired.

Serve **steaks** alongside **roasted potatoes** and **spinach salad** with **tomato chermoula** spooned over top. Enjoy!