



FAST

Seared Steak & Spinach Salad

with Spicy Herb Salsa



ca. 20min



2 Servings

A well seasoned, perfectly cooked steak is hard to top—unless of course it's paired with a spicy, herb salsa. Fresh jalapeños are sautéed until slightly softened to mellow out the heat of the pepper, then the cooked peppers are mixed with crunchy peanuts, fresh cilantro and scallions with a hint of ginger. Cook, relax, and enjoy!

What we send

- fresh jalapeño
- scallions
- sirloin steaks
- fresh cilantro
- baby spinach
- fresh ginger
- toasted sesame oil ¹¹
- 5
- 6

What you need

- kosher salt & ground pepper
- red wine vinegar

Tools

Allergens

Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 64g, Carbs 31g, Protein 6g



1. Prep ingredients

Peel and finely chop **1 tablespoon of the ginger**. Coarsely chop **peanuts**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Thinly slice **1 tablespoon of the jalapeño**. Coarsely chop **cilantro leaves and stems**.



2. Season steaks

Pat **steaks** dry and season all over with $\frac{1}{2}$ **teaspoon salt** and **several grinds of pepper**. Let sit until step 5.



3. Make ginger dressing

In a medium bowl, combine **ginger**, **tamari**, **1 teaspoon of the sesame oil**, **1 tablespoon vinegar**, and **2 tablespoons oil**; whisk to combine.



4. Sear steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** to skillet; cook until lightly charred, 3-4 minutes per side for medium-rare (or longer for thicker steaks). Transfer to a cutting board and let rest 5 minutes.



5. Make spicy salsa

To the same skillet, add **2 tablespoons oil**, **sliced jalapeños**, and **scallion whites**; stir to soften slightly. Transfer to a bowl, and stir in **peanuts**, **scallion greens**, and **cilantro**. Add **1 tablespoon of the ginger dressing** and toss to combine.



6. Finish & serve

Add **spinach** to bowl with **remaining ginger dressing** and toss to combine. Very thinly slice **steaks**, if desired. Serve **spinach salad** alongside **steak**. Spoon **spicy herb salsa** over top. Enjoy!