



Espresso-Rubbed Steak

with Potatoes & Brussels Sprouts



30-40min



2 Servings

Ground espresso makes for a mind-blowing steak rub. The coffee is subtle and infuses the meat with a slightly sweet and earthy flavor. Combined with smoky chipotle powder and ground coriander, it forms a bold mix that will make any piece of meat feel all that more special. We melted a little butter with the spiced steak juices to then drizzle on top. By then you'll have perfectly roasted potato...

What we send

- Brussels sprouts
- golden fingerling potatoes
- garlic clove
- ground coriander
- chipotle powder
- flank steak
- fresh parsley
- ground espresso (Prodigy Coffee)
- lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

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 740.0kcal



1. Prepare vegetables

Preheat oven to 425°F. Trim ends off Brussels sprouts and cut in half. Slice potatoes in half. Peel and thinly slice garlic.



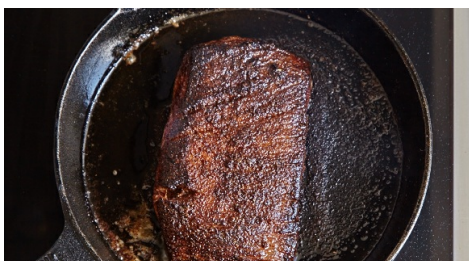
2. Roast veggies

Place Brussels, potatoes, and garlic on a rimmed baking sheet and toss with 2 tablespoons olive oil, season with 1 teaspoon salt and a few grinds of pepper. Roast 25 minutes until cooked through.



3. Prepare rub

Meanwhile, combine espresso, coriander, chipotle powder, 3/4 teaspoon salt and 1/4 teaspoon pepper in small bowl. Rub steak with spice mixture.



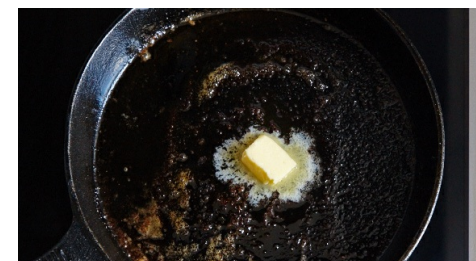
4. Cook steak

Combine 1/2 the butter with 1 tablespoon olive oil in a skillet over medium heat. When hot, add steak and cook 5 minutes. Flip steak, reduce heat to medium and cook for 5 more minutes for medium rare. Transfer steak to a cutting board to rest (reserve skillet).



5. Zest lemon and chop parsl

Zest and juice 1/2 the lemon. Remove parsley leaves from stems and chop leaves. Toss roasted vegetables with lemon zest, juice and parsley (add more lemon if desired).



6. Make pan sauce

Place skillet back over medium heat. Add remaining butter and any juices given off from the steak. Heat until butter is melted. Thinly slice steak and serve topped with pan sauce alongside roasted veggies. Enjoy!