

## Steak & Chimichurri

with Grilled Potato & Poblano Salad

 30-40min  2 Servings

If you don't have a grill or grill pan, preheat the broiler with top rack 6 inches from the heat source. Add the peppers, onions, and potatoes to a rimmed baking sheet and broil until lightly charred and tender, flipping vegetables and rotating baking sheet halfway through, 5-10 minutes. Heat 1 tablespoon oil in a medium, heavy skillet (preferably cast-iron) over medium-high. Add steaks and coo...

## What we send

- garlic
- Yukon gold potatoes
- sirloin steaks
- poblano pepper
- red onion
- fresh cilantro

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar

## Tools

- colander
- medium saucepan

## Allergens

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

## Nutrition per serving

Calories 600kcal, Fat 36g, Carbs 44g, Protein 31g



### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Halve **poblano pepper**, then remove the stem, core, and seeds. Peel and cut **onion** into 1/2-inch rounds, keeping rings intact. Peel and finely chop **2 large garlic cloves**. Scrub **potatoes**, then cut into 1/3-inch thick rounds.



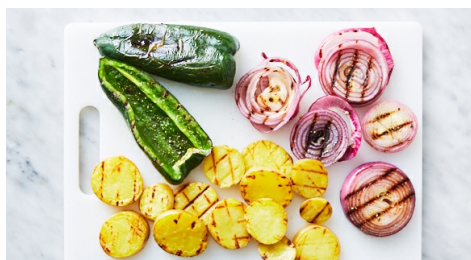
### 2. Season steaks

Pat **steaks** dry, rub with **oil**, and season all over with 1/2 **teaspoon salt** and **several grinds of pepper**. Let sit until step 6.



### 3. Parboil potatoes

Add **potatoes** to boiling water and cook until just tender when pierced with a knife, but not falling apart, about 8 minutes. Drain and return potatoes to saucepan, off the heat. Add **1 tablespoon oil**, gently stirring to coat.



### 4. Grill vegetables

Meanwhile, heat a grill or grill pan to high and **oil** the grates. Brush **onions** and **poblanos** with **oil**; season with **salt** and **pepper**. Reduce heat to medium and grill, covered, until tender and charred, turning once or twice, 8-10 minutes. Transfer to a cutting board. Add **parboiled potatoes** to the grill and cook, turning once until lightly charred, 3-5 minutes.



### 5. Make chimichurri sauce

Meanwhile, on a cutting board, chop **cilantro leaves and stems** with **chopped garlic** to combine. Transfer to a small bowl. Stir in **2 tablespoons vinegar** and **3 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 6. Grill steaks & make salad

Grill **steaks** over medium heat, 3-4 minutes per side for medium-rare (depending on thickness). Let rest 5 minutes before slicing. Coarsely chop **onions** and thinly slice **poblanos**. Transfer to a large bowl, add **grilled potatoes** and 2/3 of the **chimichurri sauce**. Serve **steak, vegetables**, and **remaining chimichurri** on the side. Enjoy!