



Garlic-Tamari Grilled Steak

with Sesame Potatoes & Snow Peas



20-30min



2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty if cooked in a skillet. Heat 1 tablespoon oil in a medium skillet over medium-high, add the steaks and cook until browned and medium-rare, 4-6 minutes per side.

What we send

- snow peas
- russet potatoes
- sesame seeds ¹¹
- sirloin steaks
- garlic
- rice vinegar
- scallions

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander

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

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

Nutrition per serving

Calories 700kcal, Fat 41g, Carbs 48g, Proteins 39g



1. Marinate steaks

Finely grate **2 large garlic cloves**. In a small baking dish, whisk together garlic and **all but 1 teaspoon tamari**. Add **steaks** to marinade and turn to coat, poking steaks with a fork a few times on both sides to help it absorb. Set aside at room temperature to marinate.



4. Cook steaks

Heat a grill or grill pan to high and brush grates with **oil**. Grill **steaks**, occasionally brushing with **marinade**, until browned and caramelized on the outside and pink in the middle, 3-4 minutes per side for medium-rare. Transfer to a cutting board and allow to rest for 5 minutes.



2. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium pot with **2 teaspoons salt** and enough cold water to cover by 1 inch. Cover, bring to a boil, then cook, uncovered, until potatoes are just tender, 6-8 minutes. Drain well. Trim stem ends from **snow peas**, then thinly slice lengthwise.



5. Dress potato salad

In a large bowl, whisk together **rice vinegar, remaining tamari, 3 tablespoons oil, 1/4 teaspoon sugar, 3/4 teaspoon salt**, and **several grinds of pepper**. Add **potatoes, snow peas, and scallions** to **dressing** and gently toss to combine.



3. Steam snow peas

Return **potatoes** to pot and cook over medium-high to remove moisture, stirring gently, about 1 minute. Remove from heat, then immediately place **snow peas** on top to steam. Drain and set aside (wipe out and reserve pot for step 6). Trim ends from **scallions**, then thinly slice on an angle (about 1/2 cup).



6. Toast sesame & serve

Place **sesame seeds** in reserved pot and toast over medium-high heat, stirring constantly, until golden-brown and fragrant, about 3 minutes. Stir into **potato salad** and season to taste with **salt and pepper**. Serve **steak** topped with **any resting juices** from the cutting board, and with **potato salad** alongside. Enjoy!