



Warm Bacon & Lentil Salad with Steak

with Roasted Carrots & Crumbled Blue Cheese

This version of the recipe is customized with coulotte steak.



30-40min



2 Servings

What we send

- 3 oz French green lentils
- 1 pkt Dijon mustard ¹⁷
- 1 yellow onion
- 2 carrots
- 1 oz walnuts ¹⁵
- 4 oz pkg thick-cut bacon
- 10 oz pkg coulotte steak
- ¼ oz fresh parsley
- 1 oz blue cheese crumbles ⁷

What you need

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- 2 large eggs ³

Tools

- medium pot
- rimmed baking sheet
- medium nonstick skillet

Allergens

Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1120kcal, Fat 69g, Carbs 44g, Protein 76g



1. Cook lentils

Preheat oven to 425°F with a rack in the lower third.

Transfer **lentils** and **1 large garlic clove** to a medium pot. Add enough water to cover by 2 inches; season with **1 teaspoon salt**. Cover and bring to boil. Uncover and cook over medium heat until lentils are tender, 16-17 minutes. Drain well and discard garlic clove.



4. Cook bacon

Heat a medium nonstick skillet over medium-high. Add **bacon** and cook, turning occasionally, until golden brown and crisp, about 7 minutes. Use tongs to transfer bacon to a paper towel-lined plate, then break up into large pieces. Pour off **all but 2 tablespoons bacon fat** from skillet; reserve skillet and fat.

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



2. Season lentils

Finely chop **1 teaspoon garlic**. In a medium bowl, stir to combine **chopped garlic, Dijon mustard, 2 tablespoons oil, 2 teaspoons vinegar**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.

Add **drained lentils** and stir to combine.



5. Cook steak

Heat reserved skillet with **bacon fat** over medium-high. Add **steaks** and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest. Wipe skillet and reserve.

Coarsely chop **parsley leaves and stems**. Add **parsley, bacon, roasted carrots, onions**, and **walnuts** to bowl with **lentils**. Stir in **blue cheese**.



3. Roast onions & carrots




Cut **half of the onion** into ¼-inch thick rounds (save rest for own use). Scrub **carrots**; cut into ¼-inch thick slices on an angle. Toss veggies on a baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower rack until tender and lightly brown, 15 minutes. Add **walnuts** to baking sheet. Roast until walnuts are lightly toasted, 4-5 minutes (watch closely).



6. Fry eggs & serve

Heat **2 tablespoons oil** in reserved skillet over medium-high. Crack in **2 large eggs** and season with **salt** and **pepper**. Cook until edges are light brown and whites are just set, about 1 minute. Cover and cook, 1-2 minutes more (edges should be very crispy and yolks still runny). Thinly slice **steak** and serve over **lentil salad** with a **fried egg** on top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**