$\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{\text{}}{\text{SPOON}}$



Grilled Cowboy-Rubbed Organic Sirloin Steak

with Potato Salad



35min 2 Servings

Bold and smoky flavors from the grill are available any time of year thanks to our cowboy grilling rub. Tender organic sirloin steaks marinate in the spicy, herbaceous rub while we microwave potatoes and then grill them for a delectable char. Ranch dressing and scallions mingle with the potatoes to create an irresistible side dish for the succulent steaks that get a final drizzle of cowboy spice oil.

What we send

- 2 russet potatoes
- 1 pkt cowboy grilling rub
- 2 scallions
- 1½ oz ranch dressing 3,6,7
- ¼ oz granulated garlic
- 10 oz pkg organic sirloin steak

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- microwave

Cooking tip

No grill or grill pan? No problem. Use a heavy skillet (preferably cast-iron) instead!

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 39g, Carbs 44g, Protein 38q



1. Microwave potatoes

Preheat a grill or grill pan to high.

Scrub **potatoes** and prick all over. Place on a microwave-safe dish and microwave on high for 3 minutes. Carefully flip and microwave until soft and easily pierced through the center with a knife, 3-7 minutes more. Set aside to cool.



4. Grill steaks

Grill **steaks**, 2-3 minutes per side for medium-rare (depending on thickness). Let rest 5 minutes, then thinly slice, if desired.

Thinly slice scallions.



2. Make spice oil

Pat steaks dry, then toss with half of the cowboy rub, 1 tablespoon oil, and salt and pepper to coat.

In a small bowl, combine remaining cowboy rub and 2 tablespoons oil. Microwave spice oil until warm and fragrant, 30-60 seconds.



3. Grill potatoes

Cut **potatoes** into ½-inch thick rounds.

Oil the grates of grill or grill pan. Brush potatoes with oil; season with salt and pepper. Add to grill and cook until charred, turning once or twice, 8-10 minutes. Transfer to a medium bowl.



5. Make potato salad

To bowl with **potatoes**, add **ranch** dressing, half of the scallions, and 1/4 teaspoon granulated garlic. Gently toss to coat. Season to taste with salt and pepper.



6. Finish & serve

Serve cowboy steak with potato salad alongside. Drizzle **steak** with **spice oil** and sprinkle **potato salad** with remaining scallions. Enjoy!