



## Smoky Brown Sugar-Rubbed Steak

with Summer Tomatoes & Pinto Beans



20-30min



2 Servings

If cowboys truly ate dinners like this one, we'd probably consider a career change. Tender sirloin steak is made even more so with a flavorful spice rub, pairing perfectly with slightly sweet stewed pinto beans. Fresh tomatoes simply require a light sprinkle of salt to bring out their best flavors this time of year. And in true cowboy fashion, all you need is your reliable cast iron skillet.



## What we send

- 1 yellow onion
- 2 plum tomatoes
- ¼ oz fresh chives
- ¼ oz paprika
- 2 oz dark brown sugar
- 10 oz pkg sirloin steaks
- 15 oz can pinto beans
- ½ oz whole-grain mustard

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium heavy skillet (preferably cast-iron)

## Allergens

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

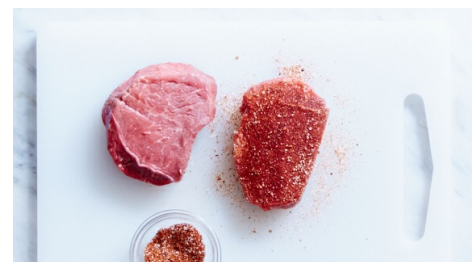
## Nutrition per serving

Calories 740kcal, Fat 33g, Carbs 72g, Protein 41g



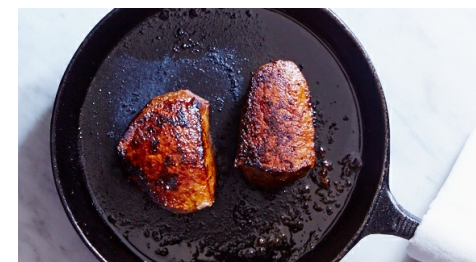
### 1. Prep vegetables

Finely chop **onion**. Slice **tomatoes**. Coarsely chop **chives**.



### 2. Make steak rub

In a small bowl, stir to combine **1½ teaspoons paprika**, **¼ cup of the brown sugar**, **1 teaspoon salt**, and **several grinds of pepper**. Pat **steaks** dry. Rub **spice mix** all over steaks, patting so rub adheres.



### 3. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium. Add **steaks** and cook, turning once, until deeply browned, 3-5 minutes per side for medium rare (or longer for desired doneness). Transfer to a cutting board to rest.



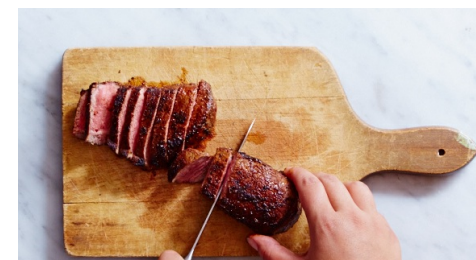
### 4. Cook onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** to skillet and season with **salt**. Cook, stirring, until softened, 3-4 minutes.



### 5. Cook beans

Add **pinto beans and their liquid** to the skillet. Bring to a simmer; cook, stirring often, until warmed through and liquid has thickened, about 4 minutes more. Stir in **mustard** and remove from heat.



### 6. Finish & serve

Thinly slice **steaks**, if desired. Drizzle **tomatoes** with **oil**; season with **salt** and **pepper**, and top with **chives**. Serve **steaks** with **beans** and **tomatoes** alongside. Enjoy!