



## Grilled Cowboy-Rubbed 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 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
- 10 oz pkg sirloin steaks
- 1 pkt cowboy grilling rub
- 2 scallions
- 1½ oz ranch dressing <sup>3,7</sup>
- ¼ oz granulated garlic

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

## Nutrition per serving

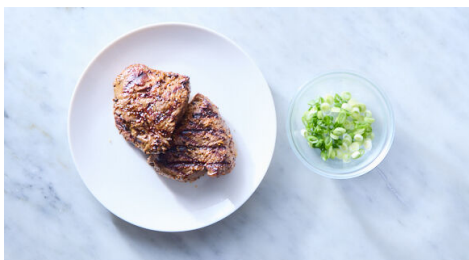
Calories 640kcal, Fat 36g, Carbs 43g, Protein 38g



### 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

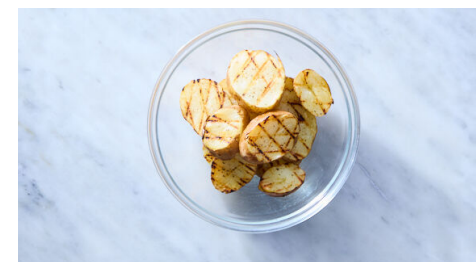
Pat **steaks** dry, then toss with **half of the cowboy rub, 1 tablespoon oil**, and **salt and pepper** to coat.

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



### 5. Make potato salad

To bowl with **potatoes**, add **ranch dressing, half of the scallions**, and **¼ teaspoon granulated garlic**. Gently toss to coat. Season to taste with **salt** and **pepper**.



### 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.



### 6. Finish & serve

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