



## Grilled Sirloin Steak & Asparagus

with Smoky Roasted Potatoes & Aioli



30-40min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a skillet over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side. Once potatoes are nearly tender, add seasoned asparagus to the baking sheet and roast together, about 5 minutes.



## What we send

- 2 Yukon gold potatoes
- garlic
- 1 lemon
- 2 oz mayonnaise <sup>3,6</sup>
- ¼ oz smoked paprika
- 10 oz pkg sirloin steaks
- ½ lb asparagus

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- microplane or grater
- grill or grill pan

## Allergens

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

## Nutrition per serving

Calories 880kcal, Fat 65g, Carbs 43g, Protein 36g



### 1. Roast potatoes

Preheat a grill to high, if using. Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on upper oven rack until potatoes golden brown and crisp, about 25 minutes total, flipping potatoes after 20 minutes.



### 4. Grill steaks

Brush grill or grill pan with **oil**, then add **steaks**. Reduce heat to medium-high and grill until steaks are lightly charred and cooked to medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 2. Make smoky aioli

Meanwhile, finely chop **1 teaspoon garlic**. Finely grate **½ teaspoon lemon zest** and squeeze **1 teaspoon lemon juice** into a small bowl. Cut any remaining lemon into wedges.

Whisk in chopped garlic, **mayonnaise**, and **¾ teaspoon smoked paprika**. Gradually whisk in **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 5. Grill asparagus

Add **asparagus** to grill or grill pan, and grill, turning occasionally, over medium-high until bright green and crisp-tender, 3-5 minutes.



### 3. Prep steaks & asparagus

Preheat a grill pan to high, if using.

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

Cut bottom 2 inches from **asparagus**, then toss in a medium bowl with **2 teaspoons oil** and season with **salt** and **pepper**.






### 6. Finish & serve

Toss **potatoes** on baking sheet with **all but 2 tablespoons of the smoky aioli**. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired.

Serve **steak** with **smoky potato salad** and **asparagus** alongside, and **remaining aioli** for dipping. Pass **any lemon wedges** for squeezing over top. Enjoy!

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

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