

MARLEY SPOON



20-Min: Za'atar Steak

with Orzo Salad & Feta



ca. 20min



2 Servings

This 20-minute meal is bursting with fresh Mediterranean flavor! Here we pan-sear tender ranch steaks in a hot skillet, creating a perfectly browned crust. After cooking, a za'atar and fresh herb post-cooking marinade take the juicy steaks to the next level. We pair this quick-cooking cut with a vibrant orzo salad studded with feta cheese, charred zucchini, and fresh tomatoes.

What we send

- 3 oz orzo ¹
- 1 zucchini
- 2 scallions
- garlic
- 1 lemon
- 1 plum tomato
- ¼ oz za'atar spice blend ²
- 10 oz pkg sirloin steaks
- 2 oz feta ³

What you need

- kosher salt & ground pepper
- neutral oil
- olive oil
- sugar

Tools

- medium saucepan
- medium skillet
- microplane or grater

Allergens

Wheat (1), Sesame (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 51g, Carbs 43g, Protein 33g



1. Cook orzo

Bring a medium saucepan of **salted water** to a boil. Add **orzo**; cook until al dente, 8-9 minutes. Drain transfer orzo to a medium bowl.



2. Char zucchini

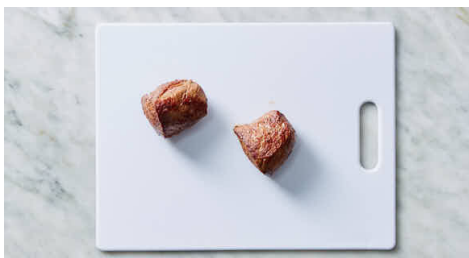
Meanwhile, cut **zucchini** into a ½-inch pieces. Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add zucchini and cook, stirring occasionally, until softened and charred in spots, 5-7 minutes. Transfer to bowl with **orzo**. Add **1 tablespoon water** to skillet; scrape up browned bits from bottom, then add to bowl with zucchini and orzo. Reserve skillet for step 4.



3. Prep ingredients

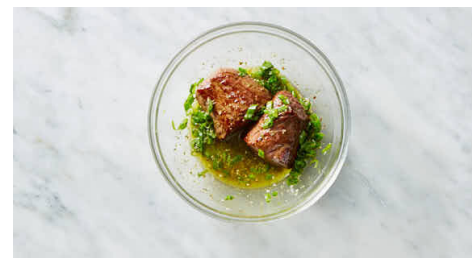
Trim **scallions**; thinly slice, keeping dark greens separate. Finely grate **½ teaspoon garlic**. Squeeze **1 ½ tablespoons lemon juice** into a small bowl. Cut **tomato** into ½-inch pieces.

In a 2nd medium bowl, combine **scallion dark greens, garlic, 3 tablespoons olive oil, 1 teaspoon za'atar**, and **all but 1 teaspoon of the lemon juice**. Season marinade with **salt** and **pepper**.



4. Sear steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon neutral oil** in the reserved skillet over medium-high. Add steaks and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness).



5. Marinate seared steaks

Transfer steaks to bowl with **za'atar marinade** and toss to coat. Let steaks rest in marinade until ready to serve.



6. Finish & serve

To bowl with **orzo and veggies**, add **tomatoes, scallion whites and light greens, remaining lemon juice, 1 tablespoon olive oil**, and **¼ teaspoon each of sugar and salt**; stir to combine. Season to taste with **salt** and **pepper**. Crumble **feta** over top. Thinly slice **steaks**, if desired. Serve **steaks** with **za'atar marinade** on top alongside **orzo salad**. Enjoy!