

MARLEY SPOON



BBQ-Spiced Steak

with Buttermilk Chive Potato Salad



20-30min



2 Servings

If you don't have a grill or grill pan, these savory BBQ-spiced coated steaks are just as tasty seared in a hot skillet. Heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Once the skillet is hot, add steaks and cook until well browned and medium-rare, 3-4 minutes per side.

What we send

- 2 potatoes
- garlic
- 4 oz snap peas
- ¼ oz BBQ spice blend
- 10 oz pkg sirloin steaks
- 2 (1 oz) mayonnaise ^{1,2}
- 1 oz buttermilk powder ³
- 1 pkt Dijon mustard
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium saucepan
- grill or grill pan

Allergens

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

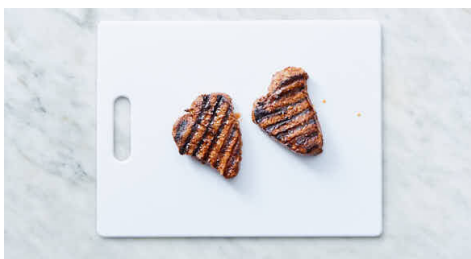
Nutrition per serving

Calories 840kcal, Fat 50g, Carbs 58g, Protein 42g



1. Boil potatoes

Preheat grill to high, if using. Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add **1 tablespoon salt** and enough cold water to cover by ½-inch. Cover and bring to a boil. Cook until just tender when pierced with a fork, 4-5 minutes.



4. Grill steaks

Heat a grill pan over medium-high, if using. Add **steaks** to grill or grill pan and cook until medium-rare, 3-4 minutes per side (or longer for desired doneness). Brush **any extra marinade** over steaks after flipping. Transfer to a cutting board to rest.



2. Prep ingredients

While **potatoes** boil, finely chop **2 teaspoons garlic**. Thinly slice **snap peas** lengthwise. In a medium bowl, combine **all of the BBQ spice blend, 3 tablespoons oil, 1 teaspoon of the garlic**, and **¼ teaspoon sugar**. Season with **salt** and **pepper**. Add **steaks** to marinade and toss to coat. Set aside to marinate until step 4.



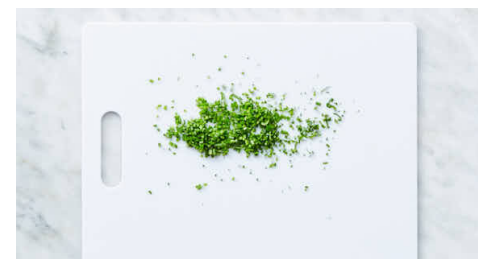
5. Make potato salad

In a separate medium bowl, whisk to combine **mayonnaise, buttermilk powder, Dijon mustard, remaining garlic**, and **1 tablespoon water**. Add **cooled potatoes and snap peas**; toss to combine. Season to taste with **salt** and **pepper**.



3. Blanch snap peas

Once **potatoes** are tender, add **snap peas** to boiling water and cook with potatoes until crisp-tender and bright green, about 1 minute more. Drain snap peas and potatoes. Spread lay in a single layer on a plate and transfer to refrigerator to cool until step 5.



6. Finish & serve

Thinly slice **chives**. Thinly **steaks**, if desired. Serve **steaks** alongside **potato salad**. Garnish **potato salad** with **chives**. Enjoy!