

# DINNERLY



## Grilled Tex-Mex Coulotte Steak with Buttery Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. Juicy coulotte steak goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides: grilled corn and fresh tomatoes and cucumbers. We've got you covered!

### WHAT WE SEND

- ¼ oz taco seasoning
- 2 ears of corn
- 2 plum tomatoes
- 1 cucumber
- 10 oz pkg coulotte steak

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)
- sugar
- butter <sup>7</sup>

### TOOLS

- grill or grill pan

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 640kcal, Fat 40g, Carbs 38g, Protein 36g



#### 1. Marinate steak

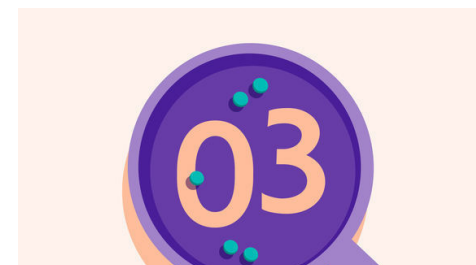
In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoons oil**. Rub all over **steak**, then season with **salt**. Set aside at room temperature to marinate.



#### 2. Prep ingredients

Place **2 tablespoons butter** in a small bowl to soften.

Finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings; rub with **oil** and season with **a pinch each of salt and pepper**. Cut **tomato** and **cucumber** (peel if desired) in half lengthwise, then thinly slice into half moons.

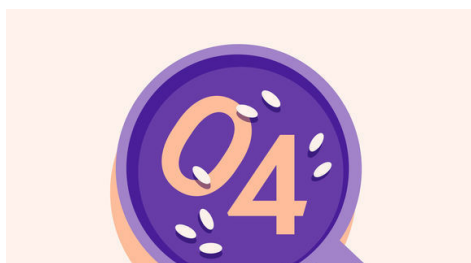


#### 3. Make salad & butter

Preheat a grill or grill pan to high.

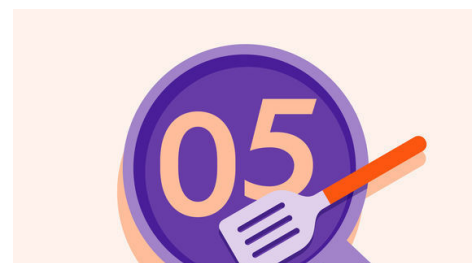
In a medium bowl, whisk together ½ **teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**.

To bowl with **softened butter**, add **remaining chopped garlic** and **a pinch each of salt and pepper**; mash with a fork to combine.



#### 4. Grill steak & corn

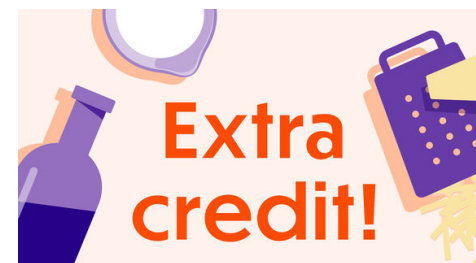
Reduce grill or grill pan heat to medium-high. Add **steak** to one side of grill and **corn** to other side (in batches, if necessary). Cover and cook, turning once or twice, until steak is medium-rare, 6–8 minutes per side, and corn is slightly charred in spots, 8–10 minutes.



#### 5. Finish & serve

Transfer **steak** and **corn** to a cutting board. Let steak rest 5 minutes, then thinly slice across the grain. Let corn cool slightly, then spread with **garlic butter**.

Serve **steak** with **corn** and **tomato salad** alongside. Drizzle with **any remaining dressing**, if desired. Enjoy!



#### 6. No grill, no problem!

Preheat broiler with top oven rack 6 inches from heat source. On a rimmed baking sheet, add pork to one side and corn to the other side (in batches if necessary). Cook pork until an instant-read thermometer inserted into the thickest part reads 145°F, 6–8 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**