



Summer Big Batch: Grilled Steak & Pork Chops

with Bacon Baked Beans & Chili-Lime Veggies



1,5h



2 Servings

You'll be the star of the summer cook-out with this fully loaded spread! No need to choose between steak and pork when you can have both, PLUS saucy baked beans studded with bacon. Grilled peppers, onion, and corn on the cob get tossed in chili lime-spiced butter to complete the meal. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 yellow onion
- 1 green bell pepper
- garlic
- 15 oz can kidney beans
- 2 ears of corn
- 4 oz pkg thick-cut bacon
- 2 (4 oz) barbecue sauce
- 10 oz pkg coulotte steak
- 12 oz pkg ribeye pork chop
- 1 pkt cowboy grilling rub
- ¼ oz chili lime spice

What you need

- kosher salt & ground pepper
- olive oil
- 4 Tbsp butter ⁷

Tools

- grill or grill pan
- small (8-inch) ovenproof skillet
- microwave

Allergens

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

Nutrition per serving

Calories 730kcal, Fat 33g, Carbs 54g, Protein 51g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Preheat grill or grill pan to high.

Finely chop **half the onion**; cut remaining into ¾-inch thick wedges. Halve **pepper**; discard stem and seeds. Finely chop half; cut remaining into 2-inch wide strips. Finely chop **2 teaspoons garlic**.

Drain and rinse **beans**. Shuck **corn**; remove any strings. Cut each in half.



4. Grill vegetables

Brush grill grates with **oil**. Lightly coat **corn** and **remaining peppers and onions** with **oil**; season with **salt** and **pepper**.

Grill vegetables, turning occasionally, until charred in spots and tender, 8-12 minutes (cook in batches as necessary). Transfer to bowl with **chili-lime butter** and mix to coat.



2. Prep baked beans

Cut **bacon** into ½-inch pieces. Place in a small ovenproof skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes.

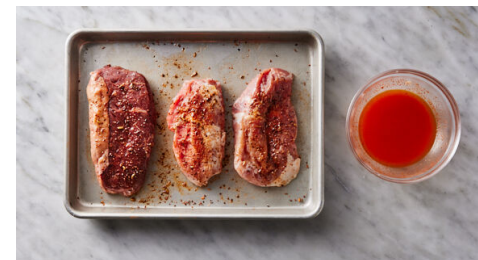
Add **chopped onions, peppers**, and **garlic**; lower heat to medium. Cook, stirring occasionally, until softened, 4-5 minutes. Stir in **beans** and **barbecue sauce**; season to taste with **salt** and **pepper**.



5. Grill meats

Grill **steak** until well browned and medium-rare (125°F internally), 3-4 minutes per side (or longer for desired doneness). Using tongs, hold steak on its side and grill fat-side down until golden brown and crisp, 1-2 minutes.

Grill **pork** until well browned and medium (135°F internally), 2-3 minutes per side (or longer for desired doneness).



3. Bake beans & prep meats

Bake **beans** on center oven rack until sauce has thickened and top is browned in spots and crusty, 45-50 minutes.

Meanwhile, pat **steak** and **pork** dry. Lightly brush all over with **oil**; sprinkle both sides with **grilling rub, salt**, and **pepper**.

In a large bowl, microwave **chili lime spice** with **4 tablespoons butter** until melted.



6. Finish & serve

Transfer **meats** to a cutting board and rest at least 5 minutes. Thinly slice, if desired.

Serve **grilled steak and pork chops** with **baked beans** and **grilled vegetables**. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**