



Garlic-Lime Marinated Steak

with Spicy Oven Fries & Spinach Salad



20-30min



2 Servings

Here, a simple, but flavorful, lime and garlic dressing does double duty as a steak marinade and backbone to the spinach salad. The still-warm steaks are coated in the dressing, working to soak up some of the bright flavors. Preheating the sheet pan is a great pro trick for ensuring you get extra crispy oven fries.

What we send

- 2 potatoes
- ¼ oz chorizo chili spice blend
- ¼ oz fresh cilantro
- 1 lime
- garlic
- 10 oz pkg sirloin steaks
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 24g, Carbs 46g, Protein 28g



1. Prep & season potato

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Scrub **potatoes**, then halve lengthwise, and cut into ¼-inch thick fries. In a large bowl, toss **potatoes**, **1 teaspoon chorizo chili spice blend**, **2 teaspoons oil**, and season with **salt** and **pepper**.



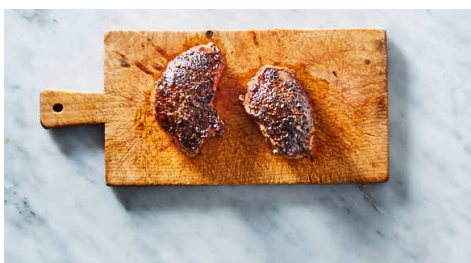
2. Roast oven fries

Carefully transfer **seasoned potatoes** to preheated baking sheet, spreading into a single layer. Roast on upper oven rack until potatoes are tender and browned, 16–18 minutes. Meanwhile, finely chop **cilantro leaves and stems**. Once fries are done roasting, reduce oven to 200°F. Carefully toss fries with cilantro directly on baking sheet. Return to oven to keep warm until step 6.



3. Prep dressing

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut **any remaining lime** into wedges. Finely chop **2 teaspoons garlic** and add to bowl with lime juice. Whisk in **2 tablespoons oil**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Transfer **1½ tablespoons of the dressing** to a large bowl; reserve for step 6. Reserve remaining dressing in medium bowl for step 5.



4. Cook steaks

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Pat **steaks** dry, then rub lightly with **oil**, and season all over with **salt** and **pepper**. Add steaks to skillet and cook until lightly charred in spots and cooked to medium-rare, 3–4 minutes per side (or longer for desired doneness).



5. Marinate cooked steaks

Add **cooked steaks** to medium bowl with **lime-garlic dressing** and turn to coat. Let rest for 5 minutes, turning occasionally.



6. Make salad & serve

Add **spinach** to large bowl with **reserved lime-garlic dressing**, and toss gently to coat. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Transfer to plates, spooning **some of the marinade** over top. Serve **steak** with **spinach salad** and **oven fries** alongside. Pass **any lime wedges** at the table for squeezing over. Enjoy!

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

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