





Grilled Sirloin Steak & Zucchini

with Charred Scallion-Peanut Relish & Rice

 20-30min  2 Servings

Grilling season is here, and with it comes all the great flavors from cooking over an open flame (or grill pan, if that's your thing). We keep it simple with perfectly grilled steak and zucchini, then amp it up with an over-the-top relish. Charred scallions mix with peanuts, chiles, cilantro, and lime for an addictively bold topping. Soak up those flavors with fragrant jasmine rice for your new warm-weather favorite!

What we send

- 5 oz jasmine rice
- 1 Fresno chile
- 2 scallions
- 2 zucchini
- 1 oz salted peanuts ⁵
- 1 lime
- 10 oz pkg sirloin steaks
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- grill or grill pan
- small saucepan

Allergens

Peanuts (5), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 21g, Carbs 72g, Protein 33g



1. Cook rice

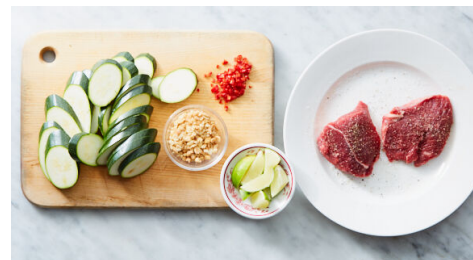
Preheat a grill or grill pan over high heat.

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Grill zucchini

Lightly **oil** grates, then grill **zucchini**, covered, turning occasionally, until lightly charred and tender, 6-8 minutes.



2. Prep ingredients

Finely chop **half of the Fresno chile** (save rest for own use). Halve **scallions** lengthwise. Cut **zucchini** on a diagonal into ½-inch thick coins. Using a mallet or rolling pin, crush **peanuts**. Cut **lime** into 6 wedges.

Pat **steaks** dry, then season all over with **salt** and **pepper**.



5. Make scallion relish

Meanwhile, pick **cilantro leaves** from **stems**; finely chop stems. Trim and thinly slice **charred scallions**.

In a small bowl, combine **scallions, cilantro stems, chiles, peanuts, juice from 1 lime wedge, 1 tablespoon oil**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.



3. Grill steak & scallions

Brush grill or grill pan with **oil**, then add **steaks**. Add **scallions** to the grill alongside. Reduce heat to medium-high and grill until steaks are lightly charred and cooked to medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks and charred scallions to a cutting board; wrap steaks in foil to rest.



6. Finish & serve

Thinly slice **steaks**, if desired. Divide **rice** between plates and serve **steak and zucchini** alongside. Spoon **scallion relish** over top. Garnish with **sesame seeds** and **cilantro leaves**. Serve with **lime wedges** for squeezing over top. Enjoy!