



Cajun-Butter Steak & Corn Salsa

with Roasted Sweet Potatoes & Green Beans



30-40min



2 Servings

Perfectly roasted sweet potato wedges and green beans accompany our newest obsession: Cajun-butter steak. To tie it all together, corn salsa with roasted red peppers, freshly sliced scallions, and bright and tangy lime juice. Spoon it over the steak, the potatoes, the green beans—there is nothing this salsa can't make more delicious.

What we send

- 1 sweet potato
- ½ lb green beans
- 2 scallions
- 1 lime
- 2 oz roasted red peppers
- 10 oz pkg sirloin steaks
- ¼ oz Cajun seasoning
- 2½ oz corn

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- neutral oil
- butter⁷

Tools

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

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 33g, Carbs 47g, Protein 38g



1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potato**, then cut into 1-inch thick wedges. Toss on a rimmed baking sheet with **a generous drizzle of olive oil**; season with **salt** and **pepper**. Roast on lower oven rack until potatoes are browned on the bottom, 15 minutes (watch closely as ovens vary).



2. Prep & add green beans

Trim stem ends from **green beans**. In a medium bowl, toss **green beans** with **a drizzle of olive oil**; season with **salt** and **pepper**.

When **sweet potatoes** have roasted 15 minutes, remove from oven. Carefully flip potatoes, then distribute **green beans** over top. Return baking sheet to oven and continue to roast until veggies are browned and tender, 10-15 minutes.



3. Prep scallions & salsa

Thinly slice **scallions**, keeping light and dark greens separate. Finely chop **roasted red peppers**, if necessary. Into a small bowl, squeeze **1 tablespoon lime juice**.

In a medium bowl, stir to combine **2 teaspoons lime juice**, **roasted red peppers**, **scallion dark greens**, **2 teaspoons olive oil** and **a pinch of sugar**. Season to taste with **salt** and **pepper**.



4. Make corn salsa

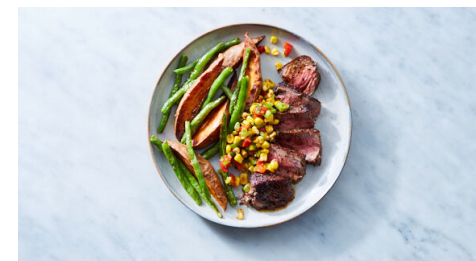
Heat **2 teaspoons neutral oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **corn** and **scallion light greens**; cook, without stirring, until corn is browned on the bottom, 2-3 minutes. Stir and continue to cook until corn is golden and charred in spots, 1-2 minutes more. Transfer to a bowl with **peppers & scallions** and toss to coat; wipe out skillet.



5. Cook steaks

Pat **steaks** dry and season all over with **cajun seasoning** and **a pinch each of salt and pepper**.

Heat **2 teaspoons neutral oil** in same skillet over medium-high. Add steaks; cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). Transfer to a cutting board to rest.



6. Finish & serve

To same skillet, add **2 tablespoons each butter and water** to skillet; bring to a simmer over medium-low heat, scraping up brown bits. Off heat and stir in **remaining lime juice**. Return **steaks** to skillet and toss to coat in sauce.

Serve **cajun-butter steak** alongside **roasted sweet potatoes & green beans** with **corn salsa** spooned over top.