

DINNERLY



Grilled Tex-Mex Large Sirloin Steak with Buttery Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. Juicy sirloin 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
- 10 oz pkg sirloin steaks
- 2 ears of corn
- 2 plum tomatoes
- 1 cucumber

WHAT YOU NEED

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

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 38g, Carbs 38g, Protein 39g



1. STEAK VARIATION

In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoon 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.

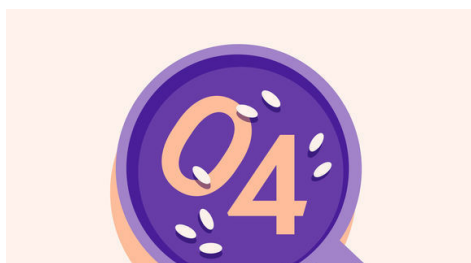


3. Make salad & butter

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**.

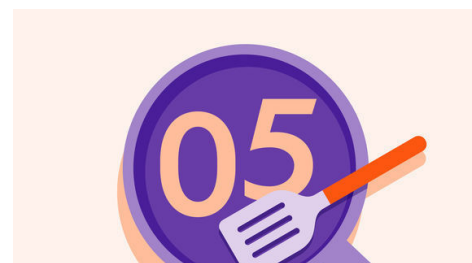
To bowl with **softened butter**, add **remaining chopped garlic** and **a pinch each of salt and pepper**; mash with a fork to combine.



4. Grill steak & corn

Reduce grill or grill pan to medium-high heat. Add **steaks** to one side of grill and cook until browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.

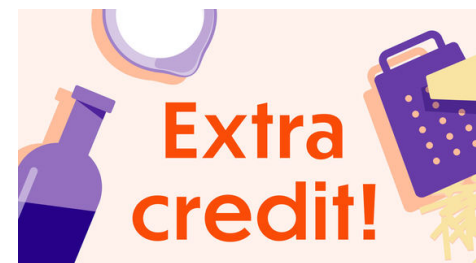
Add **corn** to other side of grill (in batches, if necessary), and cook, turning once or twice, until slightly charred in spots, 8–10 minutes total.



5. Finish & serve

Transfer **corn** to cutting board with **steak**. Let steaks rest, about 3 minutes, then thinly slice. 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 steak to one side and corn to the other side (in batches if necessary). Cook steak until lightly charred and medium-rare, 3–4 minutes per side (or longer for desired doneness). Cook corn until slightly charred in spots, about 8–10 minutes.