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# **Coffee Rubbed Organic Steak & Chimichurri**

with Zucchini Corn Agrodolce





We're breaking out the big flavors for tonight's dinner! Ground espresso makes for a mind-blowing steak rub, adding a subtle sweet acidity and earthy flavor. This buzzed-up steak pairs perfectly with a homemade mint and parsley chimichurri sauce. Even the sweet corn and zucchini side gets a boost on this plate thanks to a vinegar and brown sugar glaze known as an agrodolce-a tangy-sweet Italian-style sauce.

#### What we send

- ¼ oz espresso powder
- ¼ oz chili powder
- 2 oz dark brown sugar
- ½ oz tamari soy sauce 6
- 10 oz pkg organic sirloin steak
- 2 zucchini
- 2½ oz corn
- ¼ oz fresh parsley
- ¼ oz fresh mint
- garlic

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>

#### **Tools**

- · rimmed baking sheet
- microplane or grater
- medium skillet

#### **Allergens**

Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 600kcal, Fat 39g, Carbs 28g, Protein 37g



#### 1. Rub steaks

In a medium bowl, stir to combine 2 teaspoons each of espresso powder and oil and 1 teaspoon each of chili powder, brown sugar, tamari, black pepper, and salt. Pat steaks dry, then add to bowl; turn steaks and rub with seasoning until well coated. Set steaks aside at room temperature until step 5.



### 2. Prep & broil zucchini

Preheat broiler with a rack in the upper third.

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into 1½-inch thick half-moons.

On a rimmed baking sheet, toss zucchini with **1 tablespoon oil** and season with **salt** and **pepper**. Broil zucchini on upper oven rack until browned in spots, about 5 minutes (watch closely as broilers vary).



#### 3. Broil zucchini & corn

Add **corn** and **a pinch of salt** to baking sheet with **zucchini**; carefully toss to combine.

Broil on upper rack until zucchini and corn are speckled with browned spots, about 4 minutes. Remove from oven and carefully toss with **2 tablespoons vinegar** and **1 tablespoon brown sugar**. Return to oven and broil until liquid is syrupy and reduced by half, 2-3 minutes (watch closely).



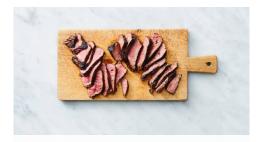
#### 4. Make chimichurri

Meanwhile, finely chop parsley leaves and stems. Pick and finely chop mint leaves; discard stems. Finely grate ¼ teaspoon garlic into a small bowl. Add chopped parsley and mint, 3 tablespoons oil, and 1 teaspoon vinegar; stir to combine. Season chimichurri to taste with salt and pepper.



#### 5. Cook steaks

Heat **1 tablespoon oil** in a medium skillet over medium. Add **steaks** and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board and let steaks rest for 5 minutes.



#### 6. Finish & serve

Thinly slice **steaks**, if desired.

Serve **steaks** with **chimichurri** spooned on top, and **zucchini corn agrodolce** alongside. Enjoy!