



Coulotte Steak & Chipotle Sweet Potatoes

with Charred Scallions & Lime Yogurt



30-40min



2 Servings

The combination of tender sweet potatoes and Greek yogurt is so delicious, you'll never want to eat your roasted vegetables any other way. Scallions get cooked whole with the steaks to take on its rich flavors. Remember to smear the plates with yogurt so you get some creamy and tangy goodness in every bite.

What we send

- 2 sweet potatoes
- ¼ oz chipotle chili powder
- ¼ oz fresh cilantro
- 1 lime
- 4 oz Greek yogurt ⁷
- 10 oz pkg coulotte steak
- ¼ oz chaat masala spice
- 5 scallions

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 30g, Carbs 51g, Protein 41g



1. Roast sweet potatoes

Preheat oven to 400°F with racks in the upper third and center.

Cut **sweet potatoes** lengthwise into ½-inch wedges. Toss on a rimmed baking sheet with ⅛ **teaspoon chipotle spice** (or more depending on heat preference) and **2 tablespoons oil**; season with **salt**. Roast on upper oven rack until golden and tender, flipping halfway through, about 20 minutes.



4. Finish steak & scallions

Flip **steak** and add **scallions**, turning to coat in fat. Cook until steak is browned and scallions are golden, about 3 minutes. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1-2 minutes.

Transfer skillet to center oven rack and roast until steak is medium-rare and scallions are lightly charred, about 5 minutes.



2. Season yogurt

Pick **cilantro leaves** from stems and finely chop; discard stems. Zest and juice **all of the lime** into a small bowl. Add **chopped cilantro** and **yogurt**, stirring to combine. Season to taste with **salt** and **pepper**.



3. Sear steak

Meanwhile, pat **steak** dry and season all over with **chaat masala**.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add steak and cook until well browned on the bottom, about 3 minutes.



5. Finish & serve

Transfer **steak** to a cutting board to rest, 5 minutes. Thinly slice across the grain.

Smear **some of the yogurt** on plates and top with **steak, sweet potatoes**, and **scallions**. Serve **remaining yogurt** alongside. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

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

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)