

# DINNERLY



## Grilled Garlic-Herb Steak with Potato Salad & Grilled Zucchini



30min



2 Servings

Get the 'gram ready to show off those grill lines this summer! It's time to dust off that grill you used once, then stashed away in the garage for the past 3 years. This fast and furious recipe will have you making up for lost time with quick-cooking steak seasoned with an aromatic and herby Tuscan spice blend. Paired with creamy potato salad and grilled zucchini, you'll squash the competition. We've got you covered!

### WHAT WE SEND

- 2 Yukon gold potatoes
- 2 scallions
- 2 (1 oz) sour cream <sup>7</sup>
- ½ lb pkg sirloin steak
- ¼ oz Tuscan spice blend
- 2 zucchini

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

### TOOLS

- medium saucepan
- 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 460kcal, Fat 24g, Carbs 37g, Protein 24g



#### 1. Cook potatoes

Scrub **potatoes**, then cut in half. Place in a medium saucepan with enough **salted water** to cover by ½ inch; cover and bring to a boil. Cook until easily pierced with a fork, 4–5 minutes. Drain, then rinse under cold water and drain again.

Cut potatoes into ½ in cubes then place potatoes in a single layer on a plate; chill in freezer for 10 minutes.



#### 2. Assemble potato salad

Trim **scallions**, then thinly slice. Toss in a medium bowl with **all of the sour cream, 2 tablespoons water, 1 tablespoon oil, 1 teaspoon vinegar, and a pinch each of salt and pepper**. Carefully stir in **chilled potatoes**; season to taste with **salt and pepper**.

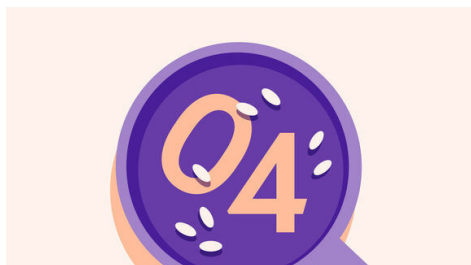


#### 3. Prep steak & marinade

Preheat a grill or grill pan over high.

Pat **steak** dry; lightly rub with **oil** and season all over with **salt and pepper**.

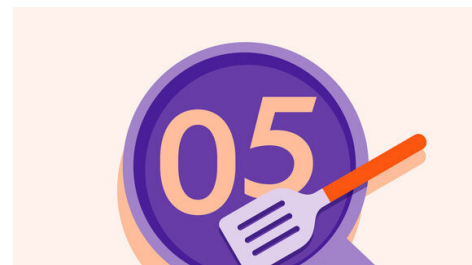
In a medium bowl, combine **Tuscan spice blend** and **1 tablespoon oil**. Season with **salt and pepper**.



#### 4. Grill zucchini

Trim ends from **zucchini**, then cut into ½-inch rounds. Drizzle with **oil**; season with **salt and pepper**.

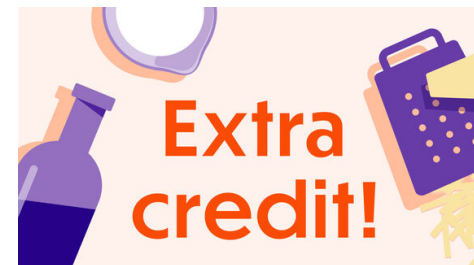
Lightly **oil** grill grates. Add zucchini; cover and cook, turning occasionally, until tender and charred in spots, 10–12 minutes. Transfer to a plate and cover to keep warm.



#### 5. Grill steak & serve

After **zucchini** has cooked 5 minutes, add **steak** and cook until charred in spots and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer steak to **Tuscan spice oil**, then let marinate for 5 minutes. Thinly slice steak, if desired.

Serve **steak and marinade** with **grilled zucchini** and **potato salad**. Enjoy!



#### 6. No grill? No problem!

Preheat broiler with a rack in the top position. Broil zucchini on a rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes.

Heat 1 tablespoon oil in a heavy medium skillet over medium-high. Reduce heat to medium and cook steaks until browned and medium-rare, 3–4 minutes per side.