

DINNERLY



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



30-40min



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 coulotte 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

- ½ lb baby potatoes
- 2 scallions
- 2 (1 oz) sour cream ⁷
- 10 oz pkg coulotte steak
- 1 zucchini
- ¼ oz Tuscan spice blend

WHAT YOU NEED

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

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

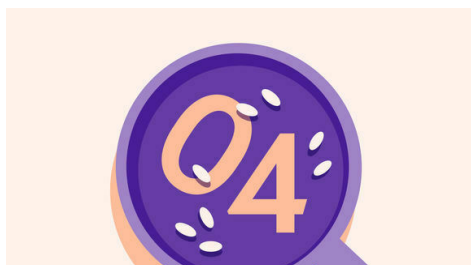
Calories 510kcal, Fat 26g, Carbs 34g, Protein 36g



1. Cook potatoes

Scrub **potatoes**, then halve.

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 potatoes, then rinse under cold water and drain again. Lay potatoes in a single layer on a plate; chill in freezer for 10 minutes.



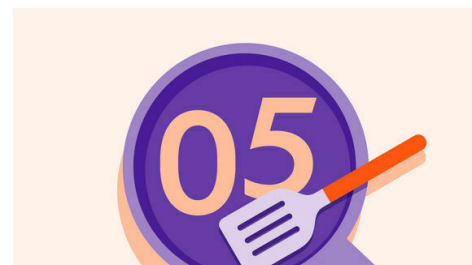
4. Grill zucchini

Heat a grill or grill pan to high. 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.



2. Assemble potato salad

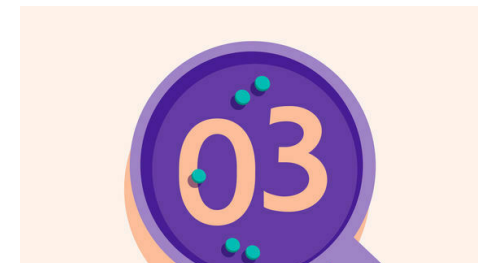
Trim **scallions**, then thinly slice. Toss in a medium bowl with **all of the sour cream**, **2 tablespoons water**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **a pinch each of salt and pepper**. Carefully stir in **potatoes**; season to taste with **salt** and **pepper**.



5. Grill steak & serve

After **zucchini** has cooked 5 minutes, add steak and cook until well browned and medium rare, 4–5 minutes per side. Using tongs, hold steak on its side and cook fat-side down until golden brown and crisp, 1–2 minutes. Transfer to **Tuscan spice oil**, then let rest for 5 minutes.

Once rested, slice **steak** and serve with **grilled zucchini** and **potato salad** alongside. Enjoy!

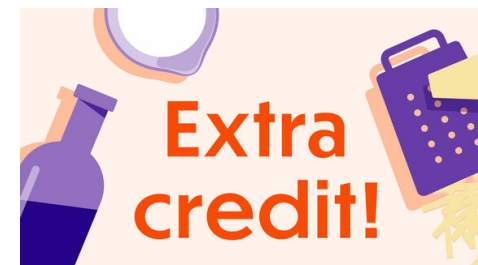


3. COULOTTE VARIATION

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

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

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



6. No grill, no problem!

Preheat broiler with a rack in the top position. Broil zucchini on 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. Add steak; cook until browned, 4–5 minutes per side.