

DINNERLY



Cocoa-Chili Rubbed Steak with Zucchini-Corn Agrodolce



20-30min



2 Servings

Agrodolce, which translates to sour + sweet in Italian, uses vinegar and sugar to create a delicious balance that pairs well with pasta and meat. We chose tender zucchini and crisp corn to complement the spiced sweetness of a chipotle and cocoa powder steak rub. The result? A crazy flavorful sirloin steak with a restaurant-worthy side dish. We've got you covered!

WHAT WE SEND

- ¾ oz unsweetened cocoa powder
- ¼ oz chipotle chili powder
- ½ lb pkg sirloin steak
- 2 zucchini
- 1 red onion
- ¼ oz fresh mint
- 2½ oz corn

WHAT YOU NEED

- sugar
- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

- medium skillet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Rub steaks

In a medium bowl, stir together **1 tablespoon each of cocoa powder, sugar, and oil**, and **½ tablespoon each of chipotle powder, black pepper, and salt**.

Pat **steaks** dry, then add to bowl; turn steaks and rub with seasoning until coated. Set steaks aside at room temperature until step 4.



2. Prep ingredients

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into ½-inch thick half moons. Finely chop **half of the onion** (save rest for own use). Finely chop **1 large garlic clove**. Pick **mint leaves** from stems; discard stems. Reserve a few leaves for garnish; finely chop remaining.



3. Cook veggies

In a medium skillet, heat **1 tablespoon oil** over high heat until lightly smoking. Add **zucchini**; spread in a single layer. Cook, flipping once, until well browned on both sides, 1–2 minutes per side. Season with **salt and pepper**; transfer to a plate. Add **1 tablespoon oil** and lower heat to medium. Add **onions** and a **pinch of salt**. Stir frequently, until softened, 3–4 minutes.



4. Cook agrodolce

Add **garlic** and **corn** to skillet; cook until softened, about 1 minute. Add **zucchini**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Increase heat to high and cook until liquid is syrupy and reduced by half, 1–2 minutes.

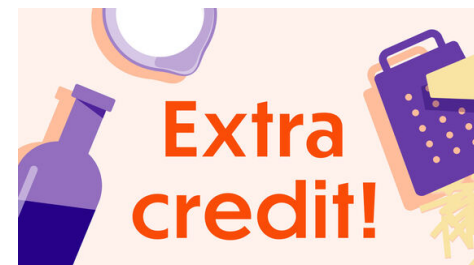
Remove from heat and stir in **chopped mint**; season to taste with **salt and pepper**.



5. Cook steaks & serve

In a medium heavy skillet, heat **2 teaspoons oil** over medium-high. 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.

Thinly slice steaks, if desired. Serve **steak** with **zucchini-corn agrodolce** and **remaining mint** torn over. Enjoy!



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