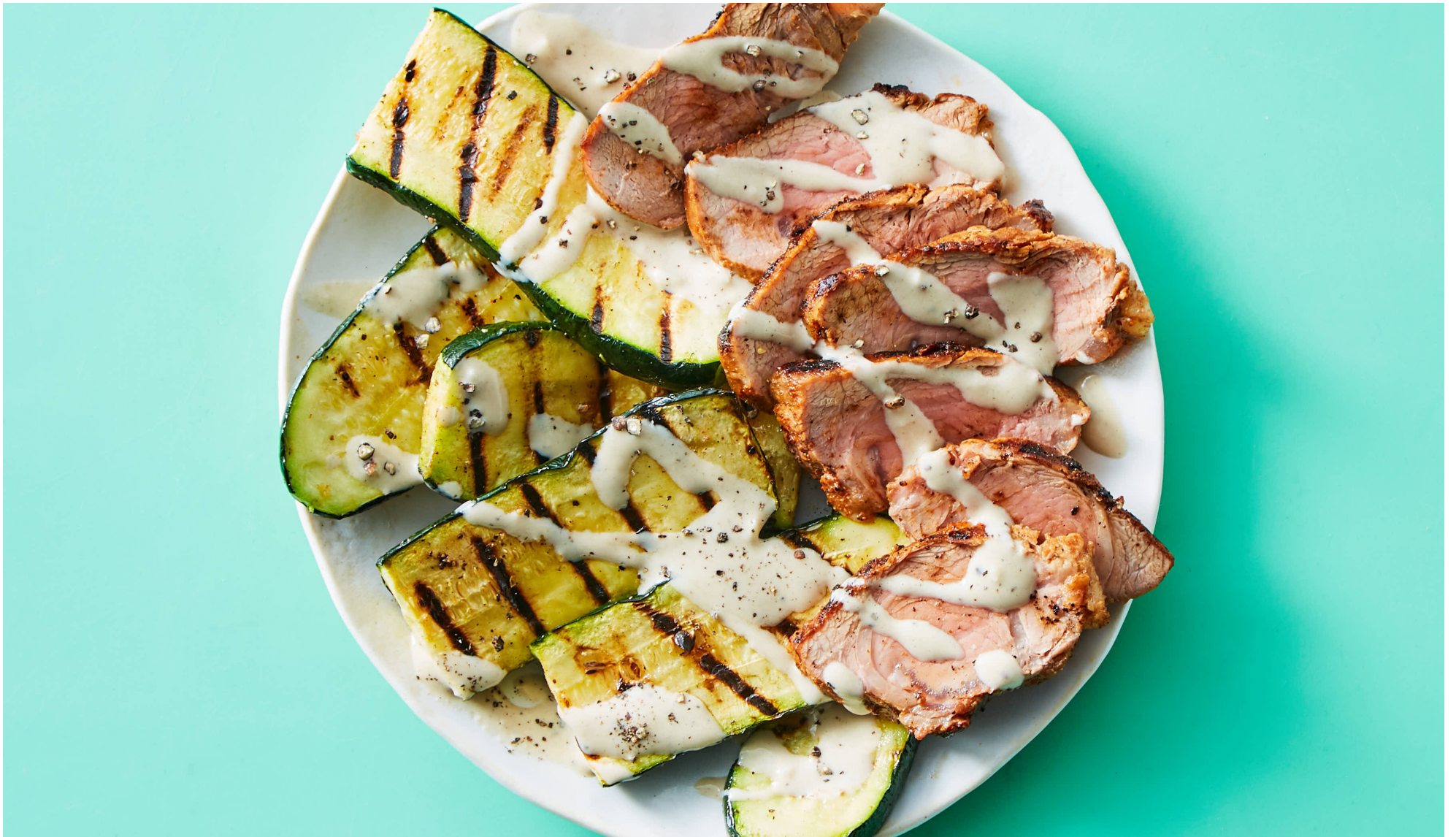


DINNERLY



Grilled Harissa Coulotte Steak & Zucchini with Creamy Tahini Sauce



20-30min



2 Servings

All a juicy coulotte steak needs is a little bit of flavor love—which is exactly what we're giving it here in the form of a harissa spice blend. Seasonal strips of zucchini dressed with a tahini drizzle make this a light, easy weeknight meal. We've got you covered!

WHAT WE SEND

- 10 oz pkg coulotte steak
- ¼ oz harissa spice blend
- 2 zucchini
- 1 oz tahini ¹
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

TOOLS

- grill or grill pan

ALLERGENS

Sesame (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 31g, Carbs 13g, Protein 36g



1. STEAK VARIATION

Heat a grill or grill pan to high.

Pat **steak** dry, then season all over with **salt, pepper, and harissa spice blend**.

Trim ends from **zucchini** and halve crosswise; slice lengthwise into ½-inch thick planks. Toss in a large bowl with **1 tablespoon oil** and **a pinch each of salt and pepper**.



2. Grill steak & zucchini

Reduce grill or grill pan heat to medium and lightly oil grates. Add **steak** and **zucchini**. Cover and grill, turning occasionally, until steak is slightly charred and medium-rare, 5–8 minutes per side and zucchini is tender and slightly charred in spots, 8–10 minutes.

Transfer steak to a cutting board. Let rest 5 minutes before thinly slicing across the grain.



3. Make tahini sauce & serve

In a small bowl, whisk to combine **tahini**, **a pinch of granulated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Slowly whisk in **2 tablespoons water** until creamy; season to taste with **salt and pepper**.

Serve **harissa steak** and **zucchini** drizzled with **tahini sauce**. Enjoy!



4. No grill? No problem!

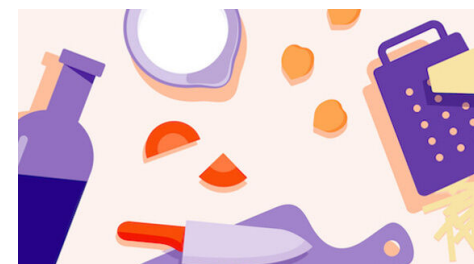
Preheat broiler with a rack in the top position. Broil zucchini on a rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes.

Heat 1 tablespoon oil in a medium heavy skillet over medium-high. Cook steak, turning, until browned on all over and medium-rare, 4–5 minutes per side.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!