

DINNERLY



Paprika-Rubbed Coulotte Steak with Cranberry-Almond Pilaf & Green Beans



30min



2 Servings

This dish is simple AND fancy at the same time. Not possible, you say? The proof is on this plate of pan-roasted coulotte steak, green beans, and pilaf-style rice. Pilaf-style—what's that, your DJ name? No—pilaf is fancy for rice that also has delicious other stuff in it. In this case, dried cranberries and toasted almonds. It fully brings the sweet and savory vibes to the table. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz dried cranberries
- ½ lb green beans
- 10 oz pkg coulotte steak
- ¼ oz paprika
- 1 oz sliced almonds¹⁵

WHAT YOU NEED

- butter⁷
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

TOOLS

- small saucepan
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 34g, Carbs 84g, Protein 41g



1. Cook rice

Melt **1 tablespoon butter** in a small saucepan over medium-high heat. Add **rice** and **dried cranberries**; cook, stirring, until lightly toasted, 1–2 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



2. Prep beans & steak

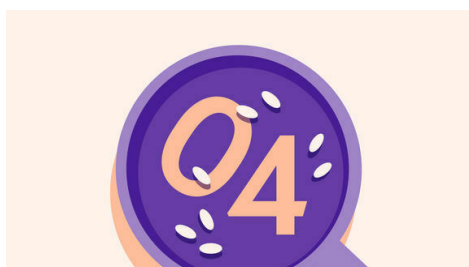
Meanwhile, trim **green beans**, then cut or snap in half. On a rimmed baking sheet, toss green beans with **1 teaspoon oil** and season with **a pinch each of salt and pepper**. Set aside until step 5.

Pat **coulotte steak** dry, then season all over with **a pinch each of salt and pepper** and **1½ teaspoons paprika**.



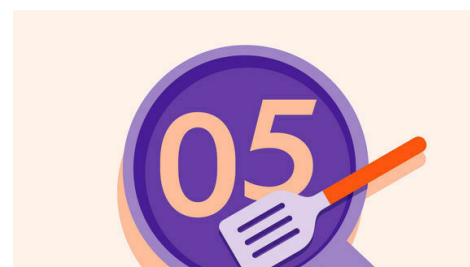
3. Toast almonds

Preheat broiler with a rack in the upper third. Melt **1 tablespoon butter** in a medium heavy skillet (preferably cast-iron) over medium-high heat. Add **almonds** and cook, stirring, until toasted and fragrant, 3–5 minutes (watch closely). Transfer to a bowl and wipe out skillet.



4. COULOTTE VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. 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 a cutting board to rest.



5. Make sauce

Add **¼ cup water**, **1 tablespoon butter** and **½ teaspoon vinegar** to skillet. Bring to a simmer and cook, scraping up any browned bits, until slightly thickened, 1–2 minutes. Season to taste with **salt and pepper**.



6. Broil green beans & serve

Broil **green beans** on upper oven rack until crisp-tender and browned in spots, 5–7 minutes (watch closely as broilers vary). Stir **toasted almonds** into **rice**. Thinly slice **steak**.

Serve **steak** alongside **green beans** and **rice pilaf** with **pan sauce** spooned over top. Enjoy!