

MARLEY SPOON



Smoky Grilled Coulotte Steak

with Roasted Kale Caesar Salad

 40-50min  2 Servings

This isn't your typical Caesar! We massage kale with a generous drizzle of oil to tenderize the greens, then roast the hearty leaves to achieve perfectly crisp edges. Flavors collide in a marinade of Tex-Mex spice, fish sauce and lemon juice, resulting in deliciously juicy coulotte steaks. The roasted kale combines with a creamy homemade dressing before topping with sliced steak, chopped tomatoes and crunchy croutons.

What we send

- 10 oz pkg coulotte steak
- ¼ oz Tex-Mex spice blend
- ½ oz fish sauce ¹
- 1 lemon
- 1 ciabatta roll ²
- 1 bunch curly kale
- ¾ oz Parmesan ³
- 2 (1 oz) mayonnaise ^{4,5}
- 1 plum tomato

What you need

- kosher salt & ground pepper
- 6 Tbsp olive oil
- garlic

Tools

- grill, grill pan, or broiler
- microplane or grater
- 2 rimmed baking sheets

Allergens

Fish (1), Wheat (2), Milk (3), Egg (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 69g, Carbs 36g, Protein 44g



1. Marinate steak

Preheat oven to 350°F with racks in the center and upper third. Preheat grill to medium-high, if using.

Pat **steak** dry; season with **salt** and **pepper**. In a medium bowl, toss steak with **Tex-Mex spice blend, 1 tablespoon oil, 2 teaspoons fish sauce, and half of the zest and juice of the lemon**. Proceed with recipe or marinate for 1 hour or up to overnight.



4. Mix dressing

Into a large bowl, finely grate **Parmesan** and **¾ teaspoon garlic**. Add **mayonnaise, remaining fish sauce, 1 tablespoon lemon juice, and ½ teaspoon coarse ground pepper**; whisk until combined. Gradually whisk in **2 tablespoons oil**; season to taste with **salt and pepper**.

Preheat a grill pan over medium-high, if using



2. Bake croutons

Tear **bread** into ¾-inch pieces. On a rimmed baking sheet, toss bread with **2 tablespoons oil** and season with **salt and pepper**. Bake on center rack until browned and crisp, 15–20 minutes, stirring halfway through.



5. Grill steak

Once **kale** is roasted, add to bowl with **dressing** and mix well to coat; set aside (dressed salad can be stored in refrigerator for up to 3 days). Remove **steak** from marinade; pat dry. Brush grill grates with **oil**. Grill steak until well charred 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.



3. Roast kale

Strip **kale leaves** from tough stems; discard stems. Tear or chop leaves into bite-sized pieces. On a 2nd rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt and pepper**. Knead and squeeze kale until evenly coated in **oil**, starting to soften, and slightly wilted, about 1 minute. Roast on upper rack until browned in spots, stirring halfway through, 10–15 minutes.



6. Finish & serve

Transfer **steak** to a cutting board to rest for at least 5 minutes.

When ready to serve, cut **tomatoes** into ¾-inch pieces; season with **salt and pepper**. Add **tomatoes** and **croutons** to **salad**, mixing to combine. Thinly slice **steak** and serve over **roasted kale Caesar salad**. Enjoy!