MARLEY SPOON

Grilled Steak Spinach Salad

with Charred Onions, Fresno Chiles & Peanuts

20-30min 2 Servings

This steak salad with a Vietnamese twist is the perfect light meal. Inspired by the element of balanced flavors that makes Vietnamese cuisine so delicious, the sweet, salty, tangy dressing is the perfect complement to the steak. The charred onions sit in the dressing while the steak grills, resulting in quick pickled onions. Fresh mint and chopped peanuts are scattered on top, taking it to the next level.

What we send

- 1 Fresno chile
- 1 oz rice vinegar
- 1 red onion
- 10 oz pkg sirloin steaks
- 4 oz snow peas
- ¼ oz fresh mint
- 1 oz salted peanuts [5]
- 5 oz baby spinach

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 32g, Carbs 28g, Protein 40g

1. Make dressing

Thinly slice **Fresno chile** crosswise into rings; finely chop 1 teaspoon of the chile. In a large bowl, whisk **rice vinegar**, **2 tablespoons oil**, **1 teaspoon sugar**, **1 teaspoon chopped chile** (or less depending on heat preference), and **½ teaspoon salt**. Transfer **1 tablespoon dressing** to a small bowl and set aside.

2. Prep onion & steaks

Trim ends from **onion**, then slice into ½-inch thick rounds, keeping slices intact. Brush lightly with **oil** and season with **salt** and **pepper**. Pat **steaks** dry and season all over with **½ teaspoon salt** and **a few grinds of pepper**.

3. Prep ingredients

Trim stem ends from **snow peas**, then cut in half on an angle. Pick **mint leaves** from stems, tearing any large leaves; discard stems. Coarsely chop **peanuts**.

4. Cook onion

Heat a medium heavy skillet, preferably cast-iron, over medium-high. Add **onions** to skillet and cook, flipping once, until onions are lightly charred and tender, 3–4 minutes per side. Transfer onions to board and cut into quarters and add to large bowl with **dressing**.

5. Sear steaks

Heat **2 teaspoons oil** in same skillet over medium-high. Add **steaks** to skillet and cook, until lightly charred and cooked to medium, 3–4 minutes per side (or less for medium-rare). Transfer to a cutting board and let rest 2 minutes.

6. Finish & serve

Thinly slice **steaks**, if desired. Add **snow peas**, **spinach**, and **¾ of the mint leaves** to the large bowl with **onions and dressing** and toss to coat; season to taste with **salt** and **pepper**. Serve **salad** topped with steak, **sliced Fresno chile** (½ to all depending on heat preference), **peanuts**, and **remaining mint**. Drizzle **reserved dressing** over **steak**. Enjoy!