

Seared Steak and Onion Rings

with Celery & Goat Cheese Salad



30-40min



2 Servings

A good piece of meat needs little more than salt and pepper to make it sing. But when seared steak shares the plate with onion rings and a cool celery and goat cheese salad, it only gets better. We got the onions super crunchy in the oven, no deep-frying necessary. Get those started, mix up the salad, then sear the steak. Cook, relax and enjoy!

What we send

- red wine vinegar
- red onion
- shallot
- celery
- fresh parsley
- sirloin steak
- 3,2
- 4

What you need

- 2 large eggs ¹
- all-purpose flour ²
- coarse salt
- freshly ground pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 942kcal, Fat 63g, Carbs 50g,
Protein 43g



1. Prepare breading

Preheat oven to 425°F. Place **½ cup flour** in a medium bowl and season with **salt** and **pepper**. Beat **2 large eggs** with **1 tablespoon oil** in a separate medium bowl. Place **panko** in a shallow baking dish.



2. Bread onion rings

Trim ends from **onion**, then peel and slice into ½-inch thick rounds. Separate slices into rings, add to **flour** and toss to coat. Shake off excess flour and transfer onion to **eggs**; toss to coat. Add onion rings to **panko** and toss gently to coat: transfer to a **lightly oiled** baking sheet.



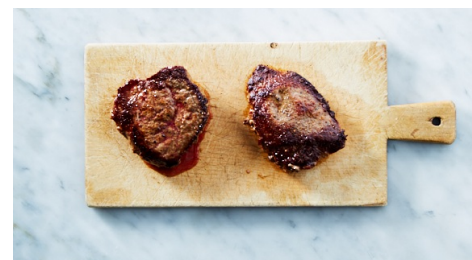
3. Bake onion rings

Sprinkle **any remaining panko** on top of **onion rings**, then drizzle with **2 tablespoons oil** and season with **salt**. Bake, flipping halfway through, until golden brown and crunchy, 12-15 minutes.



4. Make salad

Meanwhile, trim ends from **shallot**, then halve, peel and finely chop **2 tablespoons**. Whisk **chopped shallot**, **vinegar**, and **3 tablespoons oil** in a medium bowl. Thinly slice **celery** and add to bowl. Chop **parsley stems and leaves** and add to celery. Crumble **goat cheese**, add to bowl, season to taste with **salt** and **pepper**, then toss to combine.



5. Brown steaks

Heat **1 tablespoon oil** in a large skillet over medium-high heat. Season **steaks** all over with **salt** and **pepper** and cook, turning once, until deeply browned, 5 minutes total. Using tongs, hold steaks up on their edges to brown, about 2 minutes more. (Thicker steaks may require a few more minutes of cooking.) Let rest 5 minutes.



6. Serve

Slice **steaks** against the grain, if desired, and serve topped with **celery salad** and **onion rings** alongside. Enjoy!