

MARLEY SPOON



Steak & Herb Salsa

with Grilled Potato & Poblano Salad

 30-40min  2 Servings

If you don't have a grill or grill pan, preheat the broiler with top rack 6-inches from the heat source. Add the peppers, onions, and potatoes to a rimmed baking sheet and broil until lightly charred and tender, flipping vegetables and rotating baking sheet, 5-10 minutes. Heat 1 tablespoon oil in a medium, heavy skillet over medium-high. Add steaks and cook until browned, 3-4 minutes per side (depending on desired doneness).

What we send

- 1 poblano pepper
- 1 red onion
- garlic
- 10 oz pkg sirloin steaks
- 2 Yukon gold potatoes
- ¼ oz fresh cilantro

What you need

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

Tools

- grill or grill pan
- medium saucepan

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

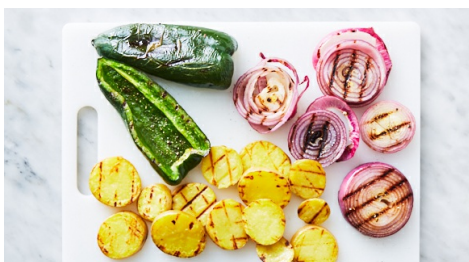
Calories 670kcal, Fat 39g, Carbs 50g, Protein 35g



1. Prep ingredients

Preheat grill to high, if using. Bring a medium saucepan of **salted water** to a boil.

Halve **poblano pepper**, then discard stem and seeds. Cut **onion** into ½-inch rounds, keeping rings intact. Finely chop **2 teaspoons garlic**. Scrub **potatoes**, then cut into ¾-inch thick rounds.



4. Grill vegetables

Heat a grill pan to high, if using. **Oil** the grates of grill or grill pan. Brush **onions** and **poblanos** with **oil**; season with **salt** and **pepper**. Reduce heat to medium and grill, covered, until tender and charred, turning once or twice, 8–10 minutes. Transfer to a cutting board.

Add **parboiled potatoes** to the grill and cook, turning once until lightly charred, 3–5 minutes.



2. Season steaks

Pat **steaks** dry, rub with **oil**, and season all over with **salt** and **pepper**. Let sit until step 6.



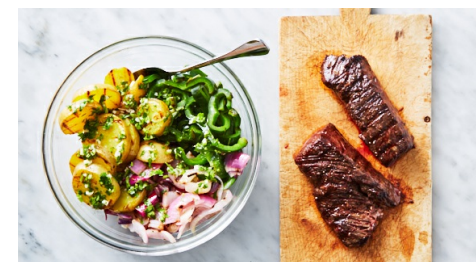
5. Make chimichurri sauce

While vegetables cook, chop **cilantro leaves and stems** together with **chopped garlic** to combine. Transfer to a small bowl. Stir in **2 tablespoons vinegar** and **3 tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Parboil potatoes

Add **potatoes** to boiling water and cook until just tender when pierced with a knife, but not falling apart, about 8 minutes. Drain and return potatoes to saucepan, off the heat. Add **1 tablespoon oil**, gently stirring to coat.



6. Grill steaks & make salad

Grill **steaks** over medium heat, 2–3 minutes per side for medium-rare (depending on thickness). Let rest 5 minutes, then thinly slice, if desired. Coarsely chop **onions** and thinly slice **poblanos**. Transfer to a large bowl, add **grilled potatoes** and **⅔ of the chimichurri sauce**.

Serve **steak, vegetables**, and **remaining chimichurri** on the side. Enjoy!