



Coulotte Steak & Eggs

with Chimichurri & Roasted Potatoes



30-40min



2 Servings

No pub open? No problem! We're bringing breakfast for dinner to your table, but we're making it fancy! This hearty plate has it all—tender seared steak, fried eggs, roasted potatoes, and an herbaceous, tangy chimichurri sauce to balance the richness.

What we send

- 2 potatoes
- 1 bell pepper
- 1 red onion
- 1 lime
- 10 oz pkg coulotte steak
- 4 oz chimichurri sauce

What you need

- kosher salt & ground pepper
- olive oil
- 2 large eggs³

Tools

- microplane or grater
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 63g, Carbs 60g, Protein 45g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut crosswise into 1/2-inch strips. Halve and thinly slice **all of the onion** crosswise. Finely grate **all of the lime zest** into a small bowl. Cut lime into wedges.



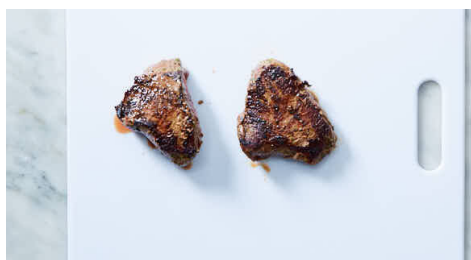
2. Marinate steak

In a medium bowl, toss **coulotte steak** with **2 tablespoons chimichurri**; set aside to marinate until step 4. Add **2 teaspoons salt** to bowl with **lime zest**; set aside until step 6. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until just tender, about 15 minutes.



3. Roast veggies

Toss **peppers and onions** with **1 tablespoon oil**. Remove **potatoes** from oven; carefully add peppers and onions to baking sheet with potatoes. Return to oven and roast until veggies are charred and potatoes are golden, 20-25 minutes more.



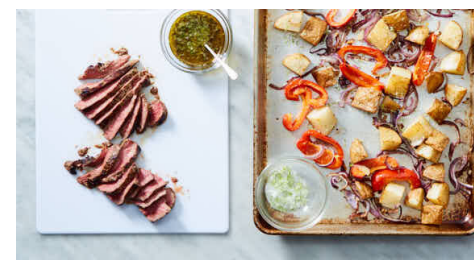
4. Cook steak

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Brush off any marinade from **steaks**. 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. Wipe out skillet.



5. Fry eggs

While **steak** rests, heat **1 tablespoon oil** in a same skillet over medium-high. Crack in **2 large eggs**. Cover and cook until whites are just set and yolks are runny, about 3 minutes. Season with **salt** and **pepper**.



6. Finish & serve

Carefully toss **roasted vegetables** with **some of the lime salt**. Thinly slice **coulotte steak**. Serve **steaks** with **remaining chimichurri** and a **fried egg** on top with **roasted veggies** and **lime wedges** alongside. Enjoy!