



Chipotle-Spiced Steak

with Potato Salad & Charred Snap Peas



20-30min



2 Servings

A chipotle chili powder rub adds a smoky note to a classic steak dish, but it's the charred scallion butter that really takes it over the top. We took our potato salad cues from Germany with a simple mustard, vinegar, and oil-based dressing, but with a pop of snap pea sweetness and crunch.

What we send

- 5 scallions
- 4 oz snap peas
- 10 oz pkg sirloin steaks
- ¼ oz chipotle chili powder
- 2 red potatoes
- 1 pkt Dijon mustard ¹⁷

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil
- apple cider vinegar (or red wine vinegar)
- sugar

Tools

- medium saucepan
- medium heavy skillet (preferably cast-iron)

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

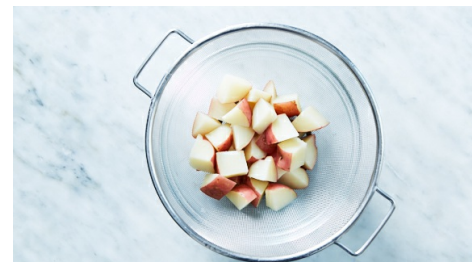
Calories 590kcal, Fat 36g, Carbs 38g, Protein 27g



1. Prep ingredients

Trim **scallions**; keep 1 scallion whole, then thinly slice remaining. Trim **snap peas**.

Pat **steaks** dry, then season all over with **½ teaspoon chipotle spice**; season with **salt** and **pepper**.



2. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with **1 tablespoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, 10-12 minutes. Drain potatoes well and set aside.



3. Make scallion butter

Place **2 tablespoons butter** in a medium bowl to soften.

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **whole scallion**; cook, turning, until charred in spots, 2-3 minutes. Transfer to a cutting board; once cool enough to handle, finely chop. Add to softened butter with **a pinch each of salt and pepper**; use a spoon to mash until smooth.



4. Char snap peas

Return same skillet to medium-high heat. Add **snap peas** and **a drizzle of oil**; season with **salt** and **pepper**. Cook, stirring occasionally, until crisp-tender and charred in spots, 3-4 minutes.



5. Make potato salad

In same bowl, whisk to combine **mustard**, **2 tablespoons oil**, **2 teaspoons vinegar**, and **½ teaspoon sugar**. Add **potatoes**, **snap peas**, and **sliced raw scallions**; toss to combine. Season to taste with **salt** and **pepper**.



6. Cook steaks & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **steaks** and cook until browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest for 5 minutes. Thinly slice, if desired.

Serve **steaks** topped with **charred scallion butter** and with **potato salad** alongside. Enjoy!