

MARLEY SPOON



Grilled Spiced Beef Tenderloin

with Roasted Tomato Salsa & Pita



30-40min



2 Servings

We LOVE steak, especially with a well-seasoned twist. We rubbed the beef tenderloin with a spice blend normally used to flavor chorizo and topped it with a charred tomato salsa. This vibrant salsa comes together fast—tomato, scallions, and jalapeño take a quick trip under the broiler and then get tossed together with lime juice and fresh cilantro. It all sits atop a fluffy pita that soaks up those delicious juices.

What we send

- 1 jalapeño chile
- 2 scallions
- 1 pkg grape tomatoes
- ½ oz fresh cilantro
- 1 lime
- 10 oz pkg beef tenderloin
- ¼ oz chorizo chili spice blend
- 2 Mediterranean pitas ^{1,2,3}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 590kcal, Fat 26g, Carbs 52g, Protein 39g



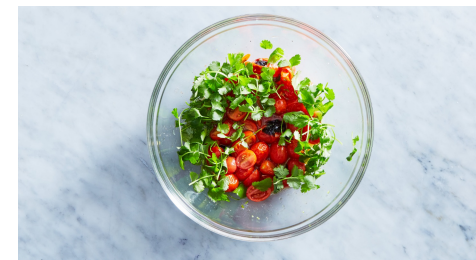
1. Prep ingredients

Preheat broiler with rack 6 inches from heat source. Preheat grill to medium-high if using. Slice **jalapeño** in half lengthwise. Trim ends from **scallions**. Slice **½ of the tomatoes** in half lengthwise. Pick leaves and tender stems from **cilantro**, and finely chop **stems**. Juice **lime**.



2. Broil vegetables

Place **jalapeño** cut side down on a rimmed baking sheet. Add **scallions** and **whole tomatoes**. Broil until tomatoes start to burst and vegetables are charred in spots, 3-5 minutes (watch closely as broilers vary). Transfer **jalapeño** to a small bowl and cover with plastic to soften skin, about 5 minutes.



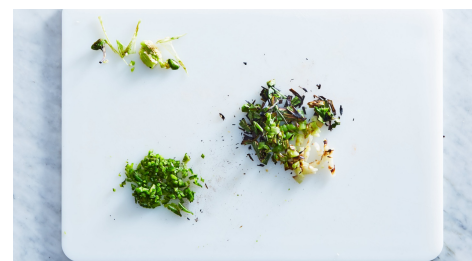
3. Make salsa

In a large bowl, combine **charred and fresh tomatoes, cilantro leaves** and **chopped stems, lime juice** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



4. Grill steak

Preheat a grill pan over medium-high heat, if using. Pat **steaks** dry and season all over with **chorizo spice blend** and **salt**. Grill steaks, turning once, until lightly charred on both sides, 2-3 minutes per side for medium-rare. Transfer to a cutting board to rest.



5. Finish salsa

Chop **scallions** and add to **salsa**. Peel charred skin from **jalapeño**. Remove stem and seeds for less heat. Finely chop jalapeño and add as much as you'd like to the salsa, depending on your heat preference. Toss salsa to combine.



6. Broil pita & serve

Broil **pita** directly on oven rack until warmed, flipping halfway through, about 1 minute (watch closely as broilers vary widely). Slice **steak** across the grain. Brush pita with oil, season with **salt** and **pepper**, and tear or cut in half. Serve **steak** on pita and top with salsa. Drizzle any **remaining steak juices** over top. Enjoy!