



Moroccan Steak

with Apricot Chutney & Kale Salad

 20-30min  2 Servings

The method of butterflying sirloin steak truly does justice to this fantastic piece of meat. It creates more surface area for all those yummy spices to cling to, plus there's more contact with the skillet, creating lots of delicious crispy bits. The apricot chutney does double duty as part salad dressing and part condiment.

What we send

- 10 oz pkg sirloin steaks
- ¼ oz ras el hanout
- 1 oz diced dried apricots
- 1 bunch curly kale
- 2 (¾ oz) Parmesan ¹
- 1 oz roasted almonds ²

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar
- sugar

Tools

- small saucepan
- medium heavy skillet

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 55g, Carbs 25g, Protein 36g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below
to match your recipe choices.
Happy cooking!

1. Prep steak

Pat **steaks** dry. Using a sharp knife, cut each horizontally (parallel to cutting board) almost completely in half. Open like a book; using a meat mallet or heavy skillet, pound to an even ¾-inch thickness.

Rub all over with **1 tablespoon oil**; season with **1 ¼ teaspoons ras el hanout**, **½ teaspoon salt**, and **several grinds of pepper**. Set aside until step 4.



4. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **steak** and cook, turning occasionally, until lightly charred in spots and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board and loosely cover with foil. Let rest for 5 minutes.

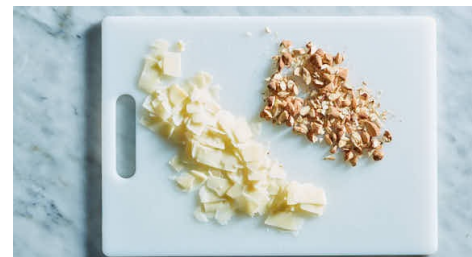


2. Make chutney

Finely chop **apricots** into ⅛-inch pieces, if necessary.

Add to a small saucepan with **¼ cup water**, **2 ½ tablespoons vinegar**, and **1 tablespoon sugar**. Bring to a boil.

Reduce heat to medium and cook until liquid is reduced to a syrup, 3-4 minutes. Season to taste with **salt**.



5. Prep Parmesan & almonds

While **steak** cooks, use a vegetable peeler to thinly shave **Parmesan** (or cut into very thin slices).

Coarsely chop **almonds**.



3. Prep kale

Meanwhile, strip **kale leaves** from stems; discard stems. Stack leaves, roll like a cigar, then cut crosswise into thin ribbons.

Toss in a large bowl with **½ teaspoon each of salt and sugar**. Using your hands, squeeze and massage kale until softened, about 10 times.



6. Finish & serve

Add **2 tablespoons vinegar** and **¼ cup oil** to bowl with **kale**; toss to combine. Add **Parmesan** and **⅓ of the chutney**; toss to combine. Spoon onto plates and sprinkle with **almonds**. Cut **steaks** into ½-inch thick slices.

Serve **steak** and **salad** with **remaining chutney** alongside. Enjoy!