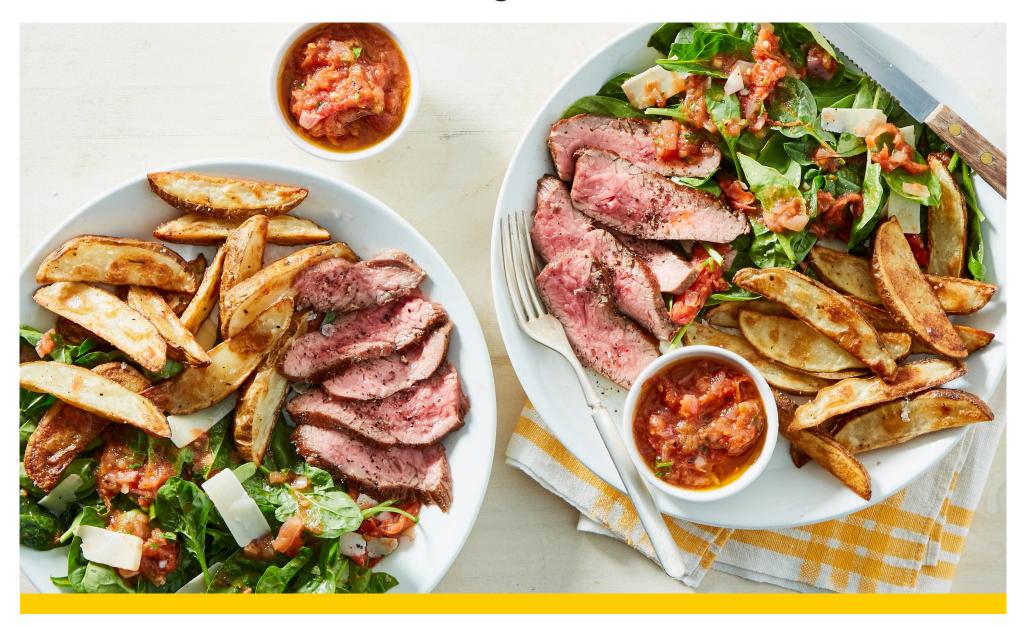
MARLEY SPOON



Steak & Oven Fries

with Charred Tomato Salsa





30-40min 2 Servings

If it ain't broke, don't fix it! That's how we feel about steak, potatoes, and spinach. They're a classic combo for a reason! All we've done is add a delicious charred tomato salsa as a kicked up take on steak sauce. The bonus is that the tomato salsa also works as the salad dressing.

What we send

- 2 potatoes
- 2 plum tomatoes
- 1 shallot
- ¼ oz fresh parsley
- 10 oz pkg sirloin steaks
- ¾ oz Parmesan 1
- 5 oz baby spinach

What you need

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

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- potato masher or fork
- · vegetable peeler

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 58g, Carbs 56g, Protein 34g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until brown and crisp underneath, 20-25 minutes.



2. Prep ingredients

Halve **tomatoes** and **shallot** lengthwise. Coarsely chop **parsley leaves and stems** together.



3. Sear tomatoes & shallots

In a medium bowl, toss **tomatoes** and **shallots** with **1 tablespoon oil**; season with **salt** and **pepper**. Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add tomatoes and shallots, cut side down, and sear until well charred, 3-4 minutes. Flip and cook until tomatoes and shallots are softened, about 2 minutes. Transfer to a plate and wipe out skillet.



4. Sear steaks

Pat **steaks** dry, then rub with **oil** and season all over with **salt** and **pepper**. Return same skillet to medium-high. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



5. Make tomato salsa

While steaks rest, finely chop charred shallots. Transfer charred tomatoes to a medium bowl and, using a potato masher or fork, coarsely mash into a chunky salsa. Stir in chopped shallots and parsley, 1/4 cup oil, and 11/2 tablespoons vinegar. Season to taste with salt and pepper.



6. Make salad & serve

Using a vegetable peeler, shave

Parmesan into thin strips. In a second medium bowl, toss spinach with shaved

Parmesan and ½ cup of the salsa.

Season to taste with salt and pepper.

Thinly slice steaks, if desired. Serve steak alongside salad and oven fries with remaining charred tomato salsa on the side for dipping. Enjoy!