

MARLEY SPOON



Seared Steak & Crispy Baked Onion Rings

with Celery & Feta Salad



30-40min



2 Servings

A good piece of meat needs little more than salt and pepper to make it sing. But when seared steak shares the plate with onion rings and a cool celery and feta salad, it only gets better. We got the onions super crunchy in the oven, no deep-frying necessary. Get those started, mix up the salad, then sear the steak.

What we send

- 5 oz all-purpose flour ³
- 2 oz panko ³
- 1 red onion
- 1 shallot
- 1 medium bag celery
- ¼ oz fresh parsley
- 2 oz feta ²
- 10 oz pkg sirloin steaks

What you need

- 1 large egg ¹
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 64g, Carbs 50g, Protein 43g



1. Prepare breading

Preheat oven to 425°F with a rack in the X. Place **flour** in a medium bowl and season with **salt** and **pepper**. Beat **1 large egg** with **1 tablespoon oil** in a separate medium bowl. Place **panko** in a shallow baking dish.



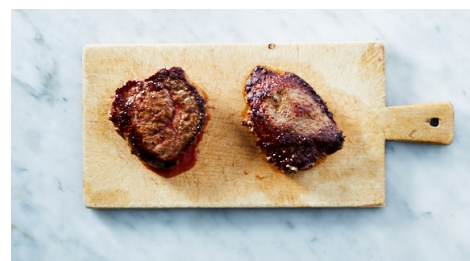
4. Make salad

Meanwhile, trim ends from **shallot**, then halve, peel and finely chop **2 tablespoons** (save rest for own use). Whisk **chopped shallot**, **1 tablespoon vinegar**, and **2 tablespoons oil** in a medium bowl. Thinly slice **celery** and add to bowl. Chop **parsley stems and leaves** and add to bowl. Crumble **feta** into bowl and toss to combine. Season to taste with **salt** and **pepper**.



2. Bread onion rings

Trim ends from **onion**, then peel and slice into ½-inch thick rounds. Separate slices into rings, add to **flour** and toss to coat. Shake off excess flour, then transfer onion rings to **egg mixture**; toss to coat. Add onion rings to **panko** and toss gently to coat; transfer to a **lightly oiled** baking sheet.



5. Sear steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



3. Bake onion rings

Sprinkle **any remaining panko** on top of **onion rings**, then drizzle with **2 tablespoons oil** and season with **salt**. Bake, flipping halfway through, until golden brown and crunchy, 12-15 minutes.



6. Serve

Slice **steaks** against the grain, if desired. Serve topped with **celery salad** and **onion rings** alongside. Enjoy!