

# MARLEY SPOON



## Grilled Steak & Farro Salad

with Charred Scallion Salsa Verde



30-40min



2 Servings

If you don't have a grill or grill pan, heat a little oil in a heavy skillet over medium-high. Add scallions and cook until scallions are slightly charred and tender, 3-5 minutes. Transfer to a plate and wipe out the skillet. Heat 1 tablespoon oil in the same skillet over medium-high. Add steaks and cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for desired doneness).



## What we send

- 1 bunch scallions
- 10 oz pkg beef tenderloin
- ¼ oz smoked paprika
- 4 oz farro <sup>2</sup>
- 1 oz roasted almonds <sup>1</sup>
- 1 oz capers
- 1 romaine heart
- 1 radish
- ¼ oz Dijon mustard

## What you need

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

## Tools

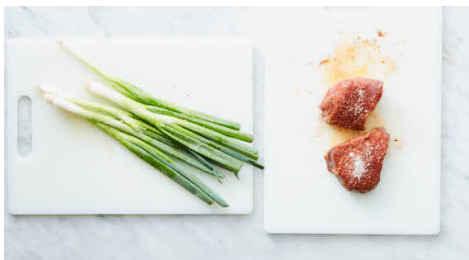
- grill or grill pan
- small saucepan

## Allergens

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

## Nutrition per serving

Calories 700kcal, Fat 37g, Carbs 50g, Protein 44g

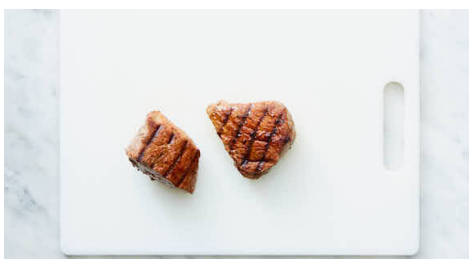


### 1. Prep ingredients

Preheat a grill to high, if using.

Rub **scallions** (no need to trim) all over with **1 tablespoon oil** and season with **salt** and **pepper**.

Pat **steaks** dry; rub all over with **oil** and season with **salt, pepper**, and **1 teaspoon smoked paprika**.



### 4. Grill steaks

Add **steaks** to grill or grill pan; reduce heat to medium-high. Cook steaks until lightly charred and cooked to medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 2. Cook farro

Bring a small saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well in a fine-mesh sieve.



### 5. Make sauce

Meanwhile, coarsely chop **almonds**. Trim **grilled scallions**, then cut into 1-inch pieces.

In a medium bowl, combine **chopped scallions, chopped almonds, capers, Dijon mustard**, and **a pinch of sugar**. Stir in **¼ cup oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.



### 3. Grill scallions

Heat a grill pan over high, if using. Add **scallions** to grill or grill pan and cook, covered, turning occasionally, until softened and deeply charred, about 4 minutes. Transfer to a cutting board to cool slightly.



### 6. Finish & serve

Separate **lettuce leaves**. Thinly slice **radishes**. Thinly slice **steaks**.

Serve **lettuce** topped with **farro, radishes, steak**, and **charred scallion sauce**. Enjoy!