

MARLEY SPOON



Steak & Jalapeño Chimichurri

with Warm Red Pepper Potato Salad



20-30min



2 Servings

This dish is all about honey and spice and everything nice! The sweet, vinegary dressing for the warm potato salad transforms into a chutney for the juicy steaks that are seared in a hot skillet to get maximum caramelization and flavor. For the potato salad, the buttery potatoes are tossed with sautéed bell peppers and onions and dressed while still warm to soak up all the flavors.

What we send

- 2 potatoes
- 1 bell pepper
- 1 yellow onion
- 1 jalapeño chile
- ¼ oz fresh cilantro
- ½ oz honey
- 10 oz pkg beef tenderloin
- ¼ oz steak seasoning

What you need

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

Tools

- medium saucepan
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 29g, Carbs 59g, Protein 29g



1. Boil potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan. Add **2 teaspoons salt** and enough cold water to cover by 1 inch. Bring to a boil. Reduce heat and simmer until potatoes just tender, about 4 minutes. Drain potatoes, then return to saucepan off the heat. Cover to keep warm until step 4.



4. Cook peppers & onions

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **sliced peppers, 1 tablespoon chopped jalapeño** (or less), and **all but 1 tablespoon onions**. Cover and cook, stirring, until veggies are tender, 5-7 minutes. Season to taste with **salt and pepper**.

Transfer veggies and **remaining dressing** to saucepan with **potatoes**; toss to coat. Cover to keep warm.

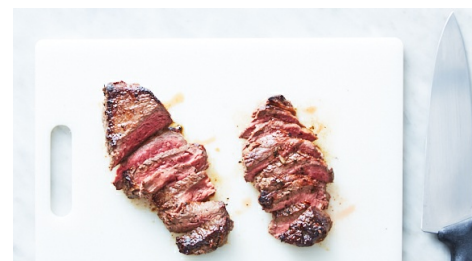


2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, and cut into thin strips.

Finely chop **onion**. Coarsely chop **cilantro stems and leaves**.

Halve **jalapeño**, remove stem and seeds, and finely chop.



5. Cook steaks

Pat **steaks** dry, rub with **oil**, and season all over with **all of the steak seasoning**.

Heat **2 teaspoons oil** in same skillet over medium-high. Add steaks and cook until well browned and medium-rare, about 3-4 minutes per side (or longer for desired doneness). (Reduce heat if browning too quickly). Transfer to a cutting board and let rest for 5 minutes.



3. Make dressing

In a medium bowl, whisk to combine **chopped cilantro, 2 tablespoons vinegar, 1½ tablespoons oil, 1 tablespoon chopped jalapeño** (or less depending on heat preference), **1 teaspoon honey, ¼ teaspoon salt**, and **a few grinds pepper**.

Transfer **2 tablespoons of the dressing** to a small bowl and set aside until step 6.



6. Make chutney & serve

Add **remaining honey and chopped onions** to **reserved dressing** in small bowl; stir to combine. Season **chutney** to taste with **salt and pepper**. Thinly slice **steaks**, if desired, and drizzle with **any resting juices** from the cutting board.

Serve **steak** topped with **chutney** alongside **warm potato salad**. Enjoy!