

MARLEY SPOON



Grilled Harissa-Spiced Steak

with Tomato, Grilled Onion & Pita Salad



30min



2 Servings

Harissa is a highly spiced North African hot sauce comprised of crushed chiles, garlic, olive oil, and a myriad of spices like coriander and cumin. We needed big, bold flavors to stand up to grilled steak, so we reached for a harissa spice blend to get the job done. To offset the heat, we serve it with a salad of grilled onion, juicy tomatoes, and crispy grilled pita.

What we send

- 1 plum tomato
- 1 lemon
- 1 red onion
- 2 Mediterranean pitas ^{1,2,3}
- 10 oz pkg beef tenderloin
- ¼ oz harissa spice blend
- 1 bag arugula

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

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

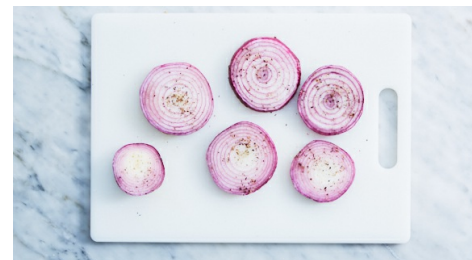
Nutrition per serving

Calories 570kcal, Fat 25g, Carbs 56g, Protein 34g



1. Marinate tomatoes

Core **tomato** then cut into quarters; slice quarters crosswise ¼-inch thick. Transfer to a large bowl and stir in **2 tablespoons oil**. Season with **salt** and **pepper**. Halve **lemon** and squeeze **1 tablespoon juice** into the bowl (save rest for own use). Stir and let sit at room temperature until ready to serve.



2. Slice onion

Preheat grill to medium-high, if using. **Oil** the grates. Slice **onion** into ½-inch thick rounds, keeping slices intact. Brush lightly with **oil** and season with **salt** and **pepper**.



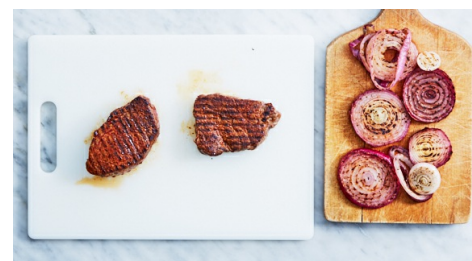
3. Prep pita

Brush **pita** lightly with **oil** and season with **salt** and **pepper**.



4. Prep steaks

Pat **steaks** dry and rub all over with **oil**, **harissa spice blend**, and ½ **teaspoon salt**.



5. Grill steak & onions

Heat a grill pan over high, if using. Add **steaks** and **onions** to grill, reduce heat to medium, and cook, turning once or twice, until steaks are lightly charred and medium-rare, and onions are lightly charred and tender, 10-12 minutes total. Transfer steaks to a cutting board to rest 5 minutes. Cut onions into quarters and add to bowl with **tomatoes**.



6. Finish salad & serve

Grill **pita** over medium, turning occasionally, until deeply toasted and crisp in spots, 4-6 minutes. Break pita into bite-size pieces, and add half to **onion-tomato salad**; gently stir to combine. Fold in **arugula** and **remaining pita** and season to taste with **salt** and **pepper**. Transfer to plates and serve alongside **steaks**. Enjoy!