

MARLEY SPOON



Garlic-Dijon Steak

with Onion Rings & Spinach Salad

 20-30min  2 Servings

This meal combines all of the elements of a steakhouse dinner. The steak is marinated in Dijon mustard and garlic, then seared and thinly sliced. It's served alongside a tender baby spinach salad, topped with homemade, delightfully crunchy onion rings.

What we send

- garlic (use 1 large clove)
- 2 sirloin steaks
- ¼ oz Dijon mustard
- 1 medium yellow onion
- 2 oz red radishes
- 7 oz cucumber
- 3 oz baby spinach

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- all-purpose flour ¹

Tools

- large heavy skillet (preferably cast-iron)
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 72g, Carbs 48g, Protein 35g



1. Marinate steak

Preheat oven to 200°F. Peel and finely chop **1 teaspoon garlic**. Pat **steaks** dry. In a shallow bowl, stir to combine chopped garlic, **mustard, 4 teaspoons oil, ½ teaspoon salt, and a few grinds pepper**. Reserve **2 teaspoons of marinade** for step 5. Add steaks to marinade in bowl, turning to coat. Let sit at room temperature until step 5.



2. Prep ingredients

Peel **onion**, removing papery skin and thin top layer, then cut into ½-inch thick rings. Carefully separate rings, then pat dry. Trim stem ends from **radishes**, then thinly slice crosswise. Peel **cucumber**, then thinly slice crosswise. In a large bowl, combine **2 teaspoons vinegar** and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Make batter

In medium bowl, combine **½ cup flour, 1¼ teaspoons salt, and a few grinds pepper**. Whisk in **½ cup plus 1 tablespoon water** (be sure to measure water correctly). Whisk until smooth. Batter should have the consistency of pancake batter. Lightly dust **onion rings** with **¼ cup flour**, then tap off excess.



4. Fry onion rings

Heat **¼ inch oil** in a large heavy skillet over medium-high. Working in batches if necessary, dip **onions** in batter, coating completely, then carefully add to hot **oil**. Cook, turning once, until golden brown, 3-4 minutes. Transfer to a paper towel-lined plate. Transfer onion rings to a rimmed baking sheet, then keep warm in oven.



5. Cook steaks

Remove skillet from heat. Pour off **all but 2 tablespoons onion oil**. Wipe **marinade** off **steaks**. Heat **reserved oil** in skillet over medium-high. Add steaks to skillet, then cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to cutting board and top with **reserved marinade** from Step 1. Let rest 5 minutes.



6. Assemble salad & serve

Add **spinach, cucumbers, and radishes** to bowl with **vinaigrette** and toss to combine; season to taste with **salt** and **pepper**. Thinly slice steaks, if desired. Serve **steaks** with **salad** and **onion rings**. Enjoy!