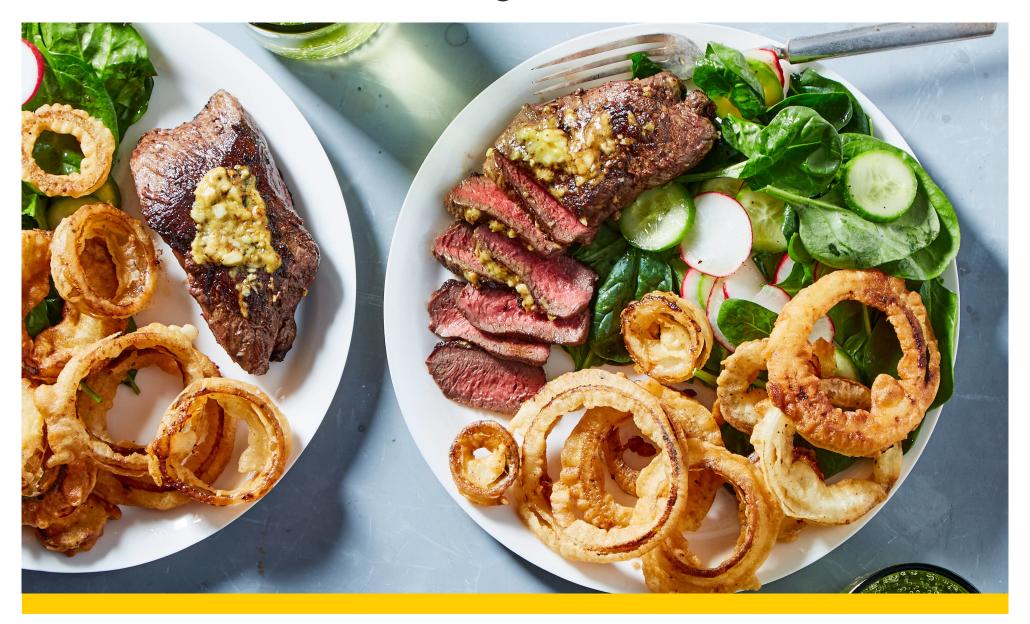
MARLEY SPOON



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 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
- 1 cucumber
- 3 oz baby spinach

What you need

- neutral oil
- 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 with a rack in the center. 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 of pepper. Reserve 2 teaspoons of the 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**, then cut into ½-inch thick rings. Carefully separate rings, then pat dry. Trim **radishes**, then thinly slice into rounds. Peel **cucumber**, then thinly slice into rounds. In a large bowl, combine **2 teaspoons vinegar** and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Make batter

In a medium bowl, combine ½ cup flour, 1¼ teaspoons salt, and a few grinds of 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 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 towellined plate to drain any excess oil, then transfer onion rings to a rimmed baking sheet. Keep warm in oven.



5. Cook steaks

Remove skillet from heat. Pour off **all but 2 tablespoons onion oil**. Wipe **marinade** from **steaks**. Heat **reserved oil** in skillet over medium-high. Add steaks and 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 for 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!