



Grilled Steak & Asparagus

with Smoky Roasted Potato Salad



30-40min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a skillet over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side. Once potatoes are nearly tender, add seasoned asparagus to the baking sheet and roast together, about 5 minutes.

What we send

- 14 oz Yukon gold potatoes
- garlic (use 1 large cloves)
- 1 lemon
- 2 oz mayonnaise ^{3,6}
- smoked paprika (use ¾ tsp)
- 2 sirloin steaks
- ½ lb asparagus

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

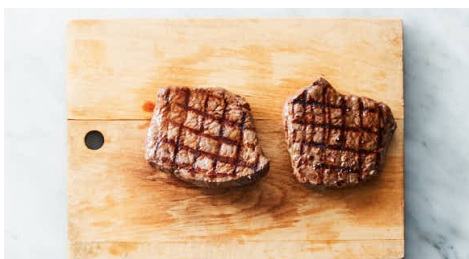
Nutrition per serving

Calories 880kcal, Fat 70g, Carbs 35g, Proteins 33g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds of pepper**. Roast on upper oven rack until potatoes golden-brown and crisp, about 25 minutes total, flipping potatoes after 20 minutes.



4. Grill steaks

Brush grill or grill pan with **oil**, then add **steaks**. Reduce heat to medium-high and grill until steaks are lightly charred and cooked to medium-rare, 3-4 minutes per side (or longer if desired). Transfer to a cutting board to rest.



2. Make smoky aioli

Meanwhile, finely chop **1 teaspoon garlic**. Into a small bowl, grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon juice**. Cut any remaining lemon into wedges. Whisk in **mayonnaise**, **chopped garlic**, and **¾ teaspoon smoked paprika**. Gradually whisk in **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Grill asparagus

Add **asparagus** to grill or grill pan, and grill, turning occasionally, over medium-high until bright green and crisp-tender, 3-5 minutes.



3. Prep steaks & asparagus

Preheat a grill or grill pan to high. Pat **steaks** dry, then season all over with **½ teaspoon salt** and **several grinds of pepper**. Cut bottom 2 inches from **asparagus**, then toss in a medium bowl with **2 teaspoons oil**; season with **salt** and **pepper**.



6. Finish & serve

Toss **potatoes** on baking sheet with **all but 2 tablespoons of the smoky aioli**. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **smoky potato salad** and **asparagus** alongside, and **remaining aioli** for dipping. Pass **any lemon wedges** for squeezing over top. Enjoy!