



Smoky Brown Sugar-Rubbed Steak

with Summer Tomatoes & Pinto Beans



20-30min



2 Servings

If cowboys truly ate dinners like this one, we'd probably consider a career change. Tender sirloin steak is made even more so with a flavorful spice rub, pairing perfectly with slightly sweet stewed pinto beans. Fresh tomatoes simply require a light sprinkle of salt to bring out their best flavors this time of year. And in true cowboy fashion, all you need is your reliable cast iron skillet.

What we send

- 1 medium yellow onion
- 2 plum tomatoes
- ¼ oz fresh chives
- paprika (use 1½ tsp)
- 2 oz dark brown sugar (use ¼ cup)
- 2 sirloin steaks
- 1 can pinto beans
- ½ oz pkt whole-grain mustard ¹⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium heavy skillet (preferably cast-iron)

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 33g, Carbs 72g, Proteins 41g



1. Prep vegetables

Finely chop **onion**. Slice **tomatoes**. Coarsely chop **chives**.



2. Make steak rub

In a small bowl, stir to combine **1½ teaspoons paprika**, **¼ cup of the brown sugar**, **1 teaspoon salt**, and **several grinds of pepper**. Pat **steaks** dry. Rub **spice mix** all over steaks, patting so rub adheres.



3. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium. Add **steaks** and cook, turning once, until deeply browned, 3–5 minutes per side for medium rare (or longer for desired doneness). Transfer to a cutting board to rest.



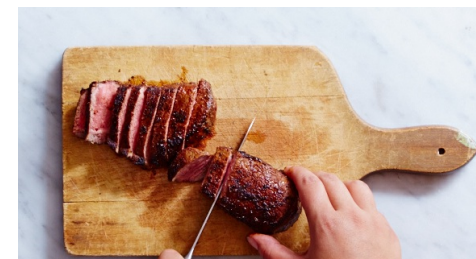
4. Cook onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** to skillet and season with **salt**. Cook, stirring, until softened, 3–4 minutes.



5. Cook beans

Add **pinto beans and their liquid** to the skillet. Bring to a simmer; cook, stirring often, until warmed through and liquid has thickened, about 4 minutes more. Stir in **mustard** and remove from heat.



6. Finish & serve

Thinly slice **steaks**, if desired. Drizzle **tomatoes** with **oil**; season with **salt** and **pepper**, and top with **chives**. Serve **steaks** with **beans** and **tomatoes** alongside. Enjoy!