



Cumin Steak & Roasted Carrots

with Cilantro, Raisins, and Cashews



30-40min



2 Servings

No need to peel your carrots, just give them a good scrub to remove any grit and roast them whole, that way you'll get all the nutritious benefits (fiber!) from the vegetable. Along with tender sweet carrots there's a delicious cumin crusted steak. Make sure your pan is hot enough for a beautiful sear and resist the urge to touch the steaks those first few minutes. Cook, relax, and enjoy!

What we send

- fresh cilantro
- apple cider vinegar
- ground cumin
- carrots
- golden raisins
- sumac
- sirloin filets

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- medium skillet
- rimmed baking sheet
- small pot

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600.0kcal, Fat 26.1g, Proteins 51.6g, Carbs 34.5g



1. Prep ingredients

Preheat oven to 425°F. Wash carrots well to remove any grit (no need to peel) and halve lengthwise if thick. Remove thicker stems from cilantro and coarsely chop cashews.



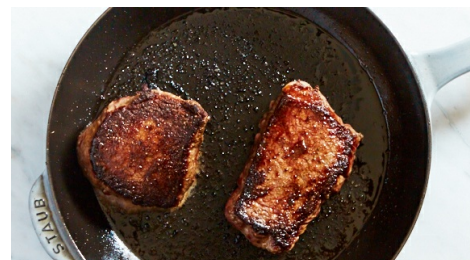
4. Finish carrots & prepare

Remove carrots from oven and add raisin mixture and cashews to the baking sheet. To a small bowl, add yogurt and 1 tablespoon water, season with salt and pepper, and stir to combine.



2. Roast carrots

Toss carrots with 1 tablespoon oil on a rimmed baking sheet and season with salt and pepper. Roast, tossing once, until carrots are tender, about 20 minutes.



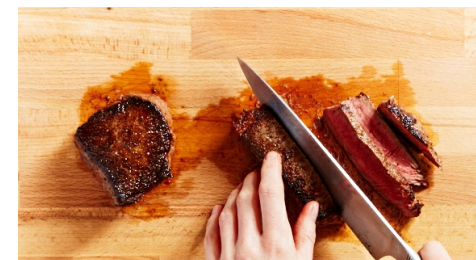
5. Cook steaks

Heat 1 tablespoon oil in a medium skillet over medium-high. Rub steaks all over with cumin and season with salt and pepper. Cook until deeply brown, 3-4 minutes per side for medium-rare. Transfer steak to a board to rest for a few minutes.



3. Soak raisins

Place vinegar, raisins, and sumac in a small pot and bring to a simmer over medium heat. Remove from heat and let sit while carrots roast.



6. Finish

Slice steak and serve alongside carrots, raisins, and cashews. Top with cilantro sprigs and serve with yogurt on the side.