



## Garlic-Lime Marinated STEAK

with Spicy Oven Fries & Spinach Salad



20-30min



2 Servings

Here, a simple, but flavorful, lime and garlic dressing does double duty as a steak marinade and backbone to the spinach salad. The still-warm steaks are coated in the dressing, working to soak up some of the bright flavors. Preheating the sheet pan is a great pro trick for ensuring you get extra crispy oven fries.



## What we send

- 1 russet potato
- ¼ oz chorizo chili spice blend (use 1 tsp)
- ¼ oz fresh cilantro
- 1 lime
- garlic
- 10 oz sirloin steaks
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- rimmed baking sheet
- 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.

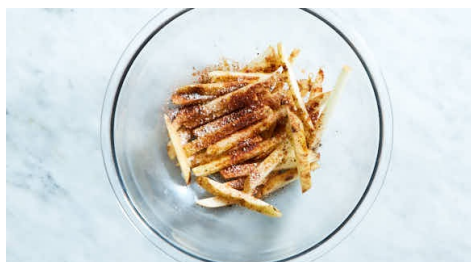
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 550kcal, Fat 25g, Carbs 46g, Proteins 39g



### 1. Prep & season potato

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Scrub **potato**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss potatoes, **1 teaspoon chorizo chili spice blend**, **2 teaspoons oil**, and season with **salt** and **pepper**.



### 2. Roast oven fries

Transfer **seasoned potatoes** to preheated baking sheet, spreading into a single layer. Roast on upper oven rack until potatoes are tender and browned, about 16-18 minutes. Meanwhile, finely chop **cilantro leaves and stems**. Once fries are done roasting, reduce oven to 200°F. Directly on baking sheet, carefully toss fries with cilantro. Return to oven to keep warm until step 6.



### 3. Prep dressing

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut **any remaining lime** into wedges. Finely chop **2 teaspoons garlic** and add to bowl with lime juice. Whisk in **2 tablespoons oil**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Transfer **1½ tablespoons dressing** to a large bowl; reserve for step 6. Reserve remaining dressing in medium bowl for step 5.



### 4. Cook steaks

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Pat **steaks** dry, then rub lightly with **oil**, and season all over with **salt** and **pepper**. Add steaks to skillet and cook until lightly charred in spots and cooked to medium-rare, 3-4 minutes per side (or longer for desired doneness).



### 5. Marinate cooked steaks

Transfer **cooked steaks** to medium bowl with **lime-garlic dressing**, turning to coat. Let rest for 5 minutes, turning occasionally.



### 6. Make salad & serve

Add **spinach** to large bowl with **reserved lime-garlic dressing**, and toss gently to coat. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Transfer to plates, spooning **some of the marinade** over top. Serve **steak** with **spinach salad** and **oven fries** alongside. Pass **any lime wedges** at the table for squeezing over. Enjoy!