



Chipotle Spiced Steak

with Potato Salad & Charred Snap Peas



20-30min



2 Servings

A chipotle chili powder rub adds a smoky note to a classic steak dish, but it's the charred scallion butter that really takes it over the top. We took our potato salad cues from Germany, with a simple mustard, vinegar, and oil-based dressing, but with a pop of snap pea sweetness and crunch.

What we send

- scallions
- 6 oz snap peas
- ¼ oz chipotle chili powder
- 10 oz sirloin steaks
- 2 red potatoes
- 1 pkt vinegar (use 2 tsp)
- 1 pkt Dijon mustard ¹⁷

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil
- sugar

Tools

- medium saucepan
- 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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 40g, Carbs 38g, Proteins 40g



1. Prep ingredients

Trim **scallions**; keep 1 whole, then thinly slice about 2 tablespoons of the remaining scallions. Trim **snap peas**. In a small bowl, combine **½-1 teaspoon chipotle powder** (depending on heat preference), **½ teaspoon salt**, and **a few grinds of pepper**. Pat **steaks** dry, then season all over with **chipotle spice mixture**; set aside until step 6.



4. Char snap peas

Return same skillet to medium-high heat. In a large bowl, toss **snap peas** with **2 teaspoons oil**, and season with **salt** and **pepper**. Add snap peas and cook, stirring occasionally, until crisp-tender and charred in spots, 3-4 minutes.



2. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 10-12 minutes. Drain potatoes well, and set aside until step 5.



5. Make potato salad

In same bowl, whisk to combine **2 teaspoons vinegar**, **all of the mustard**, **2 tablespoons oil**, **½ teaspoon sugar**, and **¼ teaspoon salt**. Add **potatoes**, **charred snap peas**, and **sliced raw scallions**, and toss to combine. Season to taste with **salt** and **pepper**.



3. Make scallion butter

Place **2 tablespoons butter** in a medium bowl to soften. Heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **whole scallion**; cook, turning, until charred in spots, 2-3 minutes. Transfer to a cutting board; once cool enough to handle, finely chop. Add **charred scallions** and **a pinch each of salt and pepper** to softened butter; use a spoon to mash until smooth.



6. Cook steaks & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **steaks** and cook until browned all over, 3-4 minutes per side for medium-rare (or longer for desired doneness). Transfer to a cutting board, and let rest for 5 minutes. Thinly slice steaks, if desired. Serve **steaks** topped with **charred scallion butter** with **potato salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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