



BBQ-Spiced Steak

with Buttermilk Chive Potato Salad



20-30min



2 Servings

If you don't have a grill or grill pan, these savory BBQ-spiced coated steaks are just as tasty seared in a hot skillet. Heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Once the skillet is hot, add steaks and cook until well browned and medium-rare, 3-4 minutes per side.

What we send

- 14 oz Yukon gold potatoes
- garlic
- 2 oz snap peas
- ¼ oz BBQ spice blend
- 10 oz sirloin steaks
- 2 oz mayonnaise ^{3,6}
- 1 oz buttermilk powder ⁷
- 1 pkt Dijon mustard ¹⁷
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- grill or grill pan
- medium saucepan

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

Nutrition per serving

Calories 790kcal, Fat 49g, Carbs 52g, Proteins 42g



1. Boil potatoes

Preheat grill to high, if using. Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add **1 tablespoon salt** and enough cold water to cover by ½-inch. Cover and bring to a boil. Cook until just tender when pierced with a fork, 4-5 minutes.



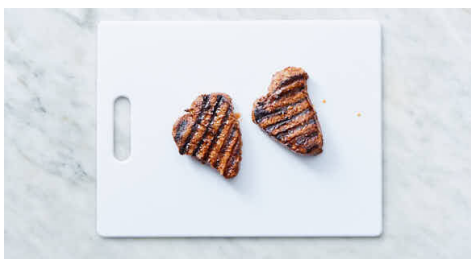
2. Prep ingredients

While **potatoes** boil, finely chop **2 teaspoons garlic**. Thinly slice **snap peas** lengthwise. In a medium bowl, combine **all of the BBQ spice blend, 3 tablespoons oil, 1 teaspoon of the garlic, and ¼ teaspoon sugar**. Season with **salt and pepper**. Add **steaks** to marinade and toss to coat. Set aside to marinate until step 4.



3. Blanch snap peas

Once **potatoes** are tender, add **snap peas** to boiling water and cook with potatoes until crisp-tender and bright green, about 1 minute more. Drain snap peas and potatoes. Spread lay in a single layer on a plate and transfer to refrigerator to cool until step 5.



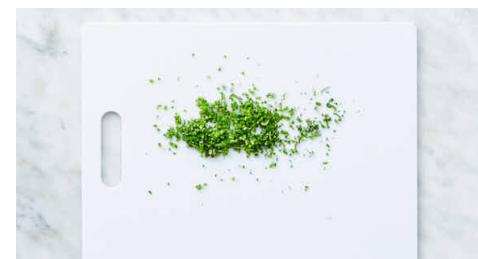
4. Grill steaks

Heat a grill pan over medium-high, if using. Add **steaks** to grill or grill and cook until medium-rare, 3-4 minutes per side (or longer for desired doneness). Brush **any extra marinade** over steaks after flipping. Transfer to a cutting board to rest.



5. Make potato salad

In a separate medium bowl, whisk to combine **mayonnaise, buttermilk powder, Dijon mustard, remaining garlic, and 1 tablespoon water**. Add **cooled potatoes and snap peas**; toss to combine. Season to taste with **salt and pepper**.



6. Finish & serve

Thinly slice **chives**. Thinly **steaks**, if desired. Serve **steaks** alongside **potato salad**. Garnish **potato salad** with **chives**. Enjoy!