



## Grilled Lemon-Garlic Steak

with Arugula & Crispy Oven Fries



40min



2 Servings

If you don't have a grill or grill pan, these tender steaks are just as tasty when cooked on the stovetop. Heat 1 tablespoon oil in a heavy skillet over medium-high. Add steaks and cook until lightly charred and medium-rare, 2-4 minutes per side (or longer for your desired doneness).



## What we send

- 2 russet potatoes
- 1 lemon
- garlic
- 10 oz steaks
- 2 oz mayonnaise <sup>3,6</sup>
- 2 oz roasted red peppers
- 3 oz arugula
- 1.4 oz feta cheese <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

## Tools

- grill or grill pan
- rimmed baking sheet
- microplane or grater

## Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 980kcal, Fat 72g, Carbs 46g, Proteins 39g



### 1. Prep potatoes

Light a grill to high, if using. Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on lower oven rack to preheat. Scrub **potatoes**, then cut into ¼-inch thick fries. Transfer potatoes to preheated baking sheet. Carefully toss with **2 tablespoons neutral oil** and **a pinch each of salt and pepper**.



### 2. Bake oven fries

Bake **potatoes** on lower oven rack until tender and golden brown, 25-30 minutes, flipping potatoes after 20 minutes. Season to taste with **salt** and **pepper** immediately.



### 3. Make post-marinade

Meanwhile, finely grate **1 teaspoon lemon zest** into a small bowl. Finely chop **1 teaspoon garlic**. Transfer ¼ teaspoon of the garlic to bowl with lemon zest; set aside for step 5. Separately squeeze **lemon juice** (about 2 tablespoons) into a medium bowl. Add remaining garlic, then whisk in **2 tablespoons olive oil**. Season post-marinade with **salt** and **pepper**.



### 4. Grill steaks

Preheat a grill pan over high, if using. Brush grill with **neutral oil**. Pat **steaks** dry; season all over with **salt** and **pepper**. Transfer steaks to grill or grill pan, then reduce heat to medium-high. Cook until deeply browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer steaks to **post-marinade** and turn to coat. Let stand for 5 minutes.



### 5. Make aioli

To bowl with **lemon zest and garlic**, add **mayonnaise** and **2 teaspoons each of water and olive oil**; stir to combine. Season to taste with **salt** and **pepper**.



### 6. Make salad & serve

Coarsely chop **roasted red peppers**. In a medium bowl, combine **arugula** and **peppers**; toss with **1 teaspoon vinegar** and **2 teaspoons olive oil**. Season with **salt** and **pepper**. Crumble **feta** into salad, then toss to combine. Thinly slice **steak**, if desired. Serve **steak** with **post-marinade** spooned over top alongside **salad, fries** and **aioli**. Enjoy!