



## Grilled flank steak salad with peppers and...



20-30min



2 Servings

This is a true hungry man meal! Steak, potatoes, and peppers are grilled (or broiled) and served together on top of a baby spinach salad. The punchy flavors of lime, soy and ginger come from the sauce that acts as both a marinade for the meat and dressing for the salad- make it once, use it twice!



## What we send

- lime
- flank steak
- scallions
- garlic
- fresh ginger
- yellow bell pepper
- orange bell pepper
- yukon gold potatoes
- baby spinach

## What you need

- coarse salt
- freshly ground black pepper
- olive oil
- sugar

## Tools

- small 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

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

## Nutrition per serving

Calories 714.0kcal



### 1. Prepare ingredients

Cut limes in half and squeeze out juice. Peel and finely chop garlic and ginger. Remove root end from scallions then thinly slice.



### 2. Marinate steak

Combine lime juice with soy sauce, garlic, ginger, 1 teaspoon sugar and 2 tablespoons oil. Season steak with salt and pepper then place in a baking dish and pour over half of the dressing, turning to coat.



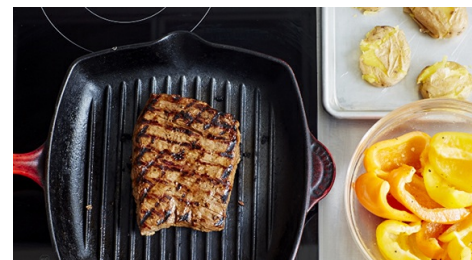
### 3. Cook potatoes

Place potatoes in a small saucepan and cover with water by one inch. Add 1 teaspoon of salt and bring to a boil. Simmer until potatoes are tender, about 12 minutes. Drain potatoes and smash each until halfway flattened. Drizzle with oil and season with salt and pepper.



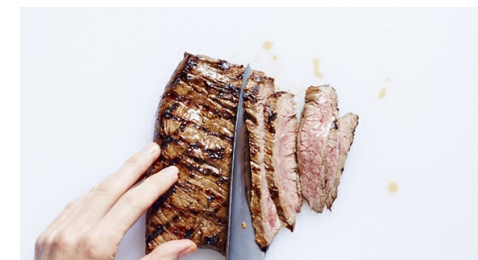
### 4. Prepare peppers

Meanwhile, preheat grill (or grill pan) to medium-high or broiler with rack 4 inches from heat source. Cut peppers in quarters and remove stems, seeds and ribs. Rub with olive oil and season with salt and pepper.



### 5. Grill steak and veggies

Place steak on the grill. Cook until browned on both sides, about 4 minutes a side. Or, place on a rimmed baking sheet and brown under the broiler, 4 minutes per side. Remove steak. Brown potatoes and peppers on both sides on the grill or under the broiler.



### 6. Slice steak

Thinly slice steak crosswise against the grain. Spread spinach on a platter. Top with peppers, potatoes and steak. Drizzle with remaining dressing. Enjoy!