



Smoky Brown Sugar-Rubbed Steak

with Vine-Ripened Tomatoes & Pinto Beans



20-30min



2 Servings

If cowboys truly ate dinners like this one, we'd probably consider a career change. Tender sirloin steak is made even more so with a flavorful spice rub, pairing perfectly with slightly sweet stewed pinto beans. Fresh tomatoes simply require a light sprinkle of salt to bring out their best flavors this time of year. And in true cowboy fashion, all you need is your reliable cast iron skillet.

What we send

- 1 medium yellow onion
- 8 oz tomatoes
- ¼ oz fresh chives
- paprika (use 1½ tsp)
- 2 oz dark brown sugar (use ¼ cup)
- 2 sirloin steaks
- 1 can pinto beans
- .35 oz Dijon mustard

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

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

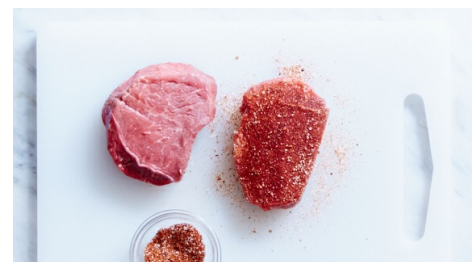
Nutrition per serving

Calories 680kcal, Fat 21g, Carbs 80g, Protein 47g



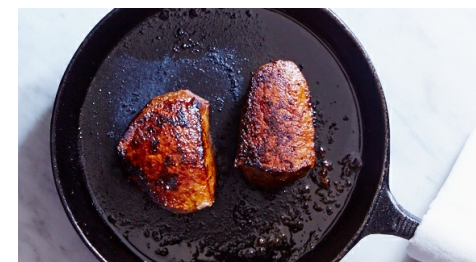
1. Prep vegetables

Finely chop **onion**. Slice **tomatoes**. Coarsely chop **chives**.



2. Make steak rub

In a small bowl, stir to combine **1½ teaspoons paprika**, **¼ cup of the brown sugar**, **1 teaspoon salt**, and **several grinds of pepper**. Pat **steaks** dry. Rub **spice mix** all over steaks, patting so rub adheres.



3. Cook steaks

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium. Add **steaks** and cook, turning once, until deeply browned, 3-5 minutes per side for medium rare (or longer for desired doneness). Transfer to a cutting board to rest.



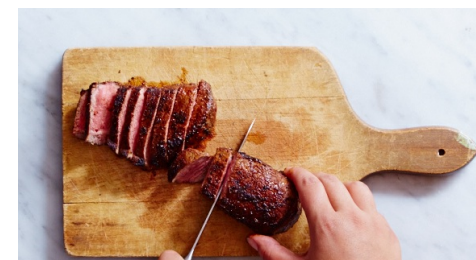
4. Cook onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** to skillet and season with **salt**. Cook, stirring, until softened, 3-4 minutes.



5. Cook beans

Add **pinto beans and their liquid** to the skillet. Bring to a simmer; cook, stirring often, until warmed through and liquid has thickened, about 4 minutes more. Stir in **mustard** and remove from heat.



6. Finish & serve

Thinly slice **steaks**, if desired. Drizzle **tomatoes** with **oil**; season with **salt** and **pepper**, and top with **chives**. Serve **steaks** with **beans** and **tomatoes** alongside. Enjoy!