



## Tamari Grilled Steak

with Potato-Snow Pea Salad & Sesame Dressing



20-30min



2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty if cooked in a skillet. Heat 1 tablespoon oil in a medium skillet over medium-high, add the steaks and cook until browned and medium-rare, 4-6 minutes per side.

## What we send

- garlic
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- 10 oz pkg sirloin steak
- 2 russet potatoes
- 4 oz snow peas
- 1 oz scallions
- 1 oz rice vinegar
- ¼ oz mixed sesame seeds <sup>11</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- grill or grill pan
- microplane or grater
- medium pot

## Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 30g, Carbs 56g, Proteins 42g



### 1. Marinate steaks

Preheat grill or grill pan to high. Finely grate **2 teaspoons garlic** into a small baking dish or medium bowl. Whisk in **all but 1 teaspoon tamari**. Add **steaks** to marinade and turn to coat; poke steaks with a fork a few times on each side to help absorb marinade. Set aside at room temperature.



### 4. Grill steaks

Brush grill grates with **oil**. Grill **steaks**, occasionally brushing with **marinade**, until browned, caramelized on the outside, and cooked to medium-rare (140°F and pink in the middle, or longer for desired doneness), 3-4 minutes per side. Transfer to a cutting board and allow to rest for 5 minutes.



### 2. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium pot with **2 teaspoons salt**. Add enough water to cover by 1 inch. Cover and bring to a boil; cook, uncovered, until potatoes are tender enough to pierce with a fork, 6-8 minutes. Meanwhile, trim stem ends from **snow peas**, then thinly slice lengthwise. Once tender, drain potatoes and return to pot.



### 5. Dress potato salad

In a large bowl, whisk together **remaining tamari**, **3 tablespoons oil**, **2 tablespoons rice vinegar**, **¼ teaspoon sugar**, **¾ teaspoon salt**, and **several grinds of pepper**. Add **potatoes**, **snow peas**, and **scallions** to dressing, tossing gently to combine.



### 3. Steam snow peas

Heat pot with **potatoes** over medium-high and cook, stirring gently to remove moisture, about 1 minute. Remove from heat, then immediately place **snow peas** over top to steam, about 2 minutes. Transfer veggies to a medium bowl and set aside (wipe out and reserve pot for step 6). Trim **scallions**, then thinly slice on an angle.



### 6. Finish & serve

Place **sesame seeds** in reserved pot and toast over medium-high heat, stirring, until golden-brown and fragrant, about 3 minutes. Stir into **potato salad**; season to taste with **salt** and **pepper**. Serve **steak** topped with **any resting juices** from cutting board, and with **potato salad** alongside. Enjoy!

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

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