

MARLEY SPOON



Grilled Steak & Black Pepper Butter

with Green Bean-Radish Salad



20-30min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for desired doneness).

What we send

- ½ lb green beans
- garlic
- 1 oz scallions
- ¼ oz fresh parsley
- 2½ oz peas
- 10 oz pkg sirloin steaks
- 2 oz red radishes

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- sugar
- olive oil
- butter ¹

Tools

- grill or grill pan
- medium saucepan

Cooking tip

If you don't have a grill: heat 1 tablespoon oil in a heavy skillet (preferably cast-iron) over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side.

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 32g, Carbs 14g, Protein 36g



1. Prep ingredients

Heat a grill to medium-high, if using. Bring a medium saucepan of **salted water** to a boil. Trim **green beans**, then cut in half crosswise. Finely chop **½ teaspoon garlic**. Trim **scallions**, then thinly slice. Pick **parsley leaves** from **stems**; finely chop stems, keeping leaves whole.



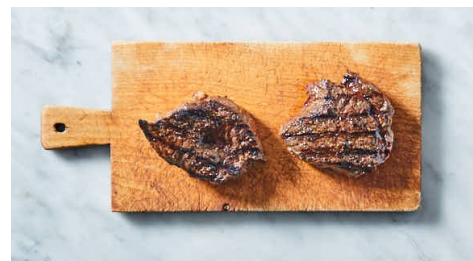
4. Season steaks

Pat **steaks** dry, then rub lightly with **oil** and season all over with **salt** and **pepper**.



2. Make vinaigrette & butter

In a medium bowl, combine **1 tablespoon vinegar**, **half of the chopped garlic**, **½ teaspoon salt**, **¼ teaspoon sugar**, and **a few grinds of pepper**. In a slow, steady stream, whisk in **2 tablespoons oil**. In a small bowl, combine **remaining garlic**, **2 tablespoons butter**, **½ teaspoon pepper**, and **a pinch of salt**. Mash with a fork to combine.



5. Grill steaks

Heat a grill pan over medium-high, if using. Add **steaks** to preheated grill or grill pan and cook until browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest for 5 minutes.



3. Cook green beans & peas

Add **green beans** and **peas** to saucepan with boiling water. Cook until green beans are crisp-tender, about 3 minutes. Drain and rinse under cold water, then drain again. Pat dry with paper towels. Add to bowl with **vinaigrette** and stir to combine.



6. Finish & serve

Meanwhile, trim **radishes**, then thinly slice. Add **radishes**, **sliced scallions**, and **chopped parsley leaves and stems** to **green bean salad**; toss to coat. Season to taste with **salt** and **pepper**. Spread **black pepper butter** on **steaks**. Serve **steaks** with **salad** alongside and **any resting juices** from the board drizzled over top. Enjoy!