



AS SEEN ON

MARTHA STEWART'S
COOKING SCHOOL

Arabian Gulf Edition

Steak Kebabs

with Arugula Date Salad



20-30min



4 Servings

These kebabs are a recipe adapted from season 5, episode 8 of Martha Stewart's Cooking School on PBS, which highlights the cuisine of the Arabian Gulf. Pounding steak to a thin cut makes it tender and easy to thread onto skewers. The meat is seasoned with ras el hanout, a spice whose name in Arabic translates to "head of the shop," and implies a mixture of the best spices the seller has to offer...

What we send

- golden balsamic vinegar
- baby arugula
- flank steak
- honey
- bamboo skewers
- Dijon mustard
- medjool dates
- ras el hanout

What you need

Tools

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

Energy 575.0kcal, Fat 35.4g, Proteins 35.0g, Carbs 26.2g



1. Make marinade

In a small bowl, combine **honey**, **Dijon mustard**, **½ teaspoon ras el hanout**, and **2 tablespoons vinegar**. Season with **½ teaspoon salt** and several grinds **pepper**.



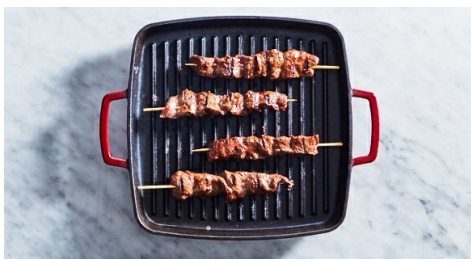
2. Prep kabobs

Pat **steaks** dry and slice ¼-inch thick, across the grain (crosswise). Thread steak onto skewers, pleating as you go so they fit onto 8 skewers. Set on a plate and brush with **half of marinade**. Let sit 10 minutes.



3. Make dressing

Remove pits from **dates** and finely chop. In a medium bowl, whisk **remaining vinegar** and **ras el hanout** with 3 tablespoons **oil**. Season to taste with **salt** and **pepper**. Stir in **dates**.



4. Grill kabobs

Light a grill or preheat a grill pan to medium-high and oil the grates. Add **kebabs** in batches if necessary, and grill, turning once or twice until lightly charred and cooked through, 3-4 minutes total.



5. Make salad

Add **arugula** to **dressing** and toss to combine.



6. Chop nuts

Coarsely chop **almonds** and add to **salad**. Divide salad between plates and serve **kebabs** alongside. Drizzle **remaining marinade** over kebabs. Enjoy!