



## Garlic-Lime Marinated Steak

with Spicy Oven Fries & Spinach Salad



20-30min



4 Servings

Here, a simple, but flavorful, lime and garlic dressing does double duty as a steak sauce and backbone to the spinach salad. The still-warm steaks are coated in the dressing, working to soak up some of the bright flavors. Preheating the sheet pan is a great pro trick for ensuring you get extra crispy oven fries. Cook, relax, and enjoy!

## What we send

- russet potatoes
- baby spinach
- chorizo chili spice blend
- fresh cilantro
- lime
- garlic
- flank steaks

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- 2 rimmed baking sheets

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 510.0kcal, Fat 25.0g, Proteins 28.0g, Carbs 44.0g



### 1. Prep potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Place 2 rimmed baking sheets in oven to preheat. Scrub **potatoes**, then cut lengthwise into ¼-inch sticks. In a large bowl, toss potatoes, **1½ tablespoons oil**, **1½-2 teaspoons of the chorizo chili spice** (depending on heat preference), **1 teaspoon salt**, and **a few grinds of pepper**.



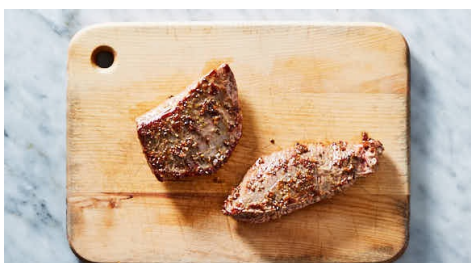
### 2. Bake oven fries

Scrape **potatoes** and **seasonings** onto preheated baking sheets. Roast until potatoes are tender and browned, about 25 minutes, switching positions halfway through. Meanwhile, finely chop **cilantro leaves and stems** together. When oven fries are done, toss with cilantro to coat. Keep warm in oven at 200°F until ready to serve.



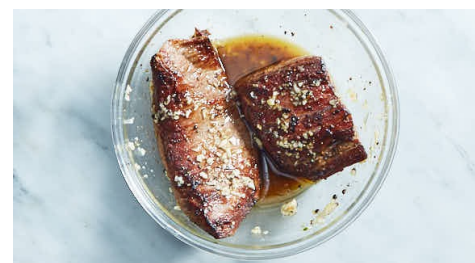
### 3. Prep dressing

Squeeze **2 tablespoons lime juice** into a medium bowl. Cut **any remaining lime** into wedges. Peel and finely chop **1 tablespoon** garlic and add to lime juice. Whisk in **1 teaspoon sugar**, **¼ teaspoon salt**, **a few grinds of pepper**, and **¼ cup oil**. Transfer **2 tablespoons dressing** to a large bowl and reserve for step 6.



### 4. Cook steaks

Heat a heavy, medium skillet, preferably cast-iron, over medium-high. Pat **steaks** dry. Rub lightly with **oil**, then season with **1 teaspoon salt** and **a few grinds of pepper**. Add to skillet. Cook until lightly charred in spots and medium-rare, 4-6 minutes per side.



### 5. Marinate cooked steaks

Transfer **steaks** to medium bowl with **lime-garlic dressing**. Let rest 5 minutes, turning occasionally.



### 6. Make salad & serve

Add **spinach** to **reserved dressing** in large bowl, tossing gently to coat. Season to taste with **salt** and **pepper**. Thinly slice **steaks** across the grain. Transfer to plates, spooning **some of the marinade** over top. Serve with **salad** and **oven fries**. Pass **any lime wedges** at the table for squeezing over. Enjoy!