



Grilled Harissa-Spiced Steak

with Onion, Pita & Tomato Salad



ca. 20min



4 Servings

Harissa is a highly spiced North African hot sauce comprised of crushed chiles, garlic, olive oil, and a myriad of spices like coriander and cumin. We needed big, bold flavors to stand up to grilled steak, so we reached for a harissa spice blend to get the job done. To offset the heat, we serve it with a salad of grilled onion, juicy tomatoes, and crispy grilled pita. Cook, relax, and enjoy!

What we send

- vine-ripe tomatoes
- red onion
- baby arugula
- harissa spice blend
- sirloin steaks
- lemon

What you need

- coarse salt
- freshly ground pepper
- olive oil

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

Calories 515.0kcal, Fat 28.7g, Proteins 36.0g, Carbs 29.8g



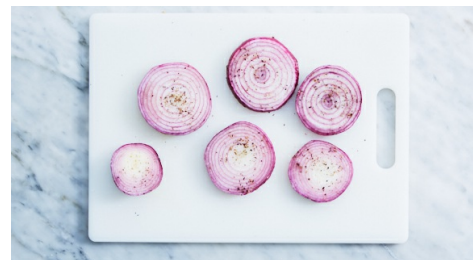
1. Marinate tomatoes

Remove core from **tomatoes** then cut into quarters; slice quarters crosswise ¼-inch thick. Transfer to a large bowl and stir in **3 tablespoons oil**, **1 teaspoon salt**, and **several grinds pepper**. Halve **lemon** and squeeze **2 tablespoons juice** into the bowl. Stir and let sit at room temperature until ready to serve.



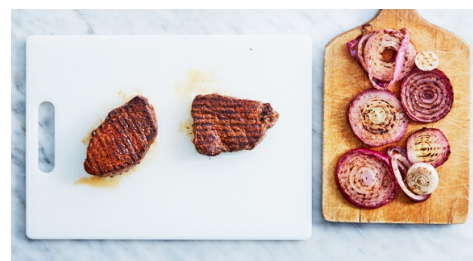
4. Prep steaks

Pat **steaks** dry and rub all over with **oil**, **2 teaspoons harissa spice blend** (or more or less depending on heat preference), and **1 teaspoon salt**.



2. Slice onion

Light a grill if using and **oil** the grates. Trim ends from **onion**, then peel and cut crosswise into ½-inch thick rounds, keeping slices intact. Brush lightly with **oil** and season with **salt** and **pepper**.



5. Grill

Heat a grill pan over high if using. Add **steaks** and **onions** to grill (in batches if necessary), reduce heat to medium, cook, turning occasionally, until steaks are lightly charred and medium-rare, and onions are lightly charred and tender, 10-12 minutes for both. Transfer steaks to board to rest 5 minutes. Cut onions into quarters and add to **tomatoes**.



3. Prep pitas

Brush **pitas** lightly with **oil** and season with **salt** and **pepper**.



6. Finish salad

Grill **pitas** over medium, turning occasionally, until deeply toasted and crisp in spots, 4-6 minutes. Break pitas into bite-size pieces, and add half to **onion-tomato salad**; gently stir to combine. Fold in **arugula** and **remaining pita** and season to taste with **salt** and **pepper**. Transfer to plates and serve alongside **steaks**. Enjoy!