



**NO ADDED GLUTEN**

## Grilled Steak & Asparagus

with Smoky Roasted Potato Salad



30-40min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a medium skillet over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side. Once potatoes are nearly tender, add seasoned asparagus to the baking sheet and roast together, about 5 minutes.



## What we send

- Yukon gold potatoes
- sirloin steaks
- garlic
- smoked paprika
- asparagus
- lemon

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- rimmed baking sheet

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 830.0kcal, Fat 64.0g, Proteins 31.0g, Carbs 39.0g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil, 1 teaspoon salt, and several grinds of pepper**. Roast on the upper oven rack, flipping potatoes after 20 minutes, until very golden-brown and crisp, about 25 minutes total.



### 4. Grill steaks

Brush grill or grill pan with **oil**, then add **steaks**. Reduce heat to medium-high and grill until lightly charred and medium rare, about 3 minutes per side (or longer for thicker cuts). Transfer to a cutting board to rest.



### 2. Make aioli

Meanwhile, peel and finely chop **1 teaspoon garlic**. Into a small bowl, grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon juice**. Whisk in **mayonnaise**, chopped garlic, and **¾ teaspoon of the smoked paprika**. Gradually whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



### 5. Grill asparagus

Add **asparagus** to grill or grill pan, and grill over medium-high until bright green and crisp-tender, turning occasionally, 3-5 minutes (depending on thickness).



### 3. Prep steaks & asparagus

Preheat a grill or grill pan to high. Pat **steaks** dry and season all over with **½ teaspoon salt** and **several grinds of pepper**. Cut bottom 2 inches from **asparagus**, then toss with **2 teaspoons oil** and season with **salt and pepper**.



### 6. Finish & serve

Toss **potatoes** on the baking sheet with **all but 2 tablespoons of the aioli**. Season to taste with **salt and pepper**. Cut any **remaining lemon** into wedges. Thinly slice **steaks**, if desired. Serve **steak** alongside **potatoes** and **asparagus**, with **remaining aioli** on the side for dipping, and with **any lemon wedges** for squeezing over top, if desired. Enjoy!