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Grilled Steak & Vegetables

with Cilantro-Jalapeño Dressing



20-30min



4 Servings

Warmer weather means the ushering in of grill season and this recipe completely celebrates the grill (or grill pan)! Squash and green beans are nicely charred then take a bath in a zesty cilantro-jalapeño dressing. After the steaks are perfectly seared, the same dressing does double duty as a tasty finishing sauce. A fresh radish salad tops it all off for crunch and a burst of color. Cook, rela...

What we send

- flank steak
- fresh jalapeño
- yellow squash
- radishes
- golden balsamic vinegar
- green beans
- fresh cilantro

What you need

- coarse kosher 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 367.0kcal, Fat 25.2g, Proteins 24.8g, Carbs 11.3g



1. Prep vegetables

Preheat grill or a grill pan on medium-high and lightly oil the grates. Trim stem ends from **green beans** and place in a medium bowl. Trim ends from **squash**, then slice on an angle into ½-inch thick planks and add to same bowl. Toss vegetables with **2 tablespoons oil, 1 teaspoon salt, and a few grinds pepper**.



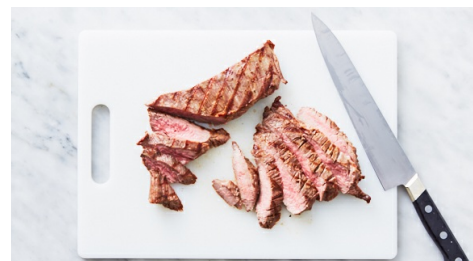
4. Make vegetable dressing

In reserved bowl, whisk **vinegar** with **cilantro stems, chopped cilantro leaves, chopped jalapeño** (or less depending on heat preferences), **¼ cup oil, salt, and pepper**. Add vegetables to dressing and set aside, tossing occasionally while you grill the steaks.



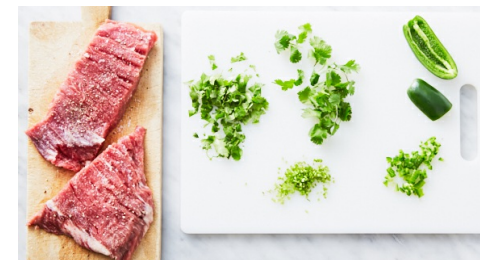
2. Grill vegetables

Working in batches if necessary, arrange **squash** in a single layer on the grill and top with **green beans** (green beans don't need to have direct contact with the grill). Reserve bowl for step 4. Reduce heat to medium and cook, covered, flipping squash halfway through, until green beans are tender and squash is lightly charred, 10-12 minutes.



5. Grill steaks

Add **steaks** to grill, and cook, until lightly charred and cooked to medium, 4-6 minutes per side. Transfer to a cutting board and let rest 2 minutes, then thinly slice across the grain.



3. Prep ingredients

Meanwhile, pick **cilantro leaves**; coarsely chop **½ of cilantro leaves**, finely chop **stems**. Reserve **remaining whole leaves** for step 6. Halve **jalapeño**, remove stem, core, and seeds; finely chop **1 tablespoon**, then thinly slice **1 tablespoon** for step 6 (save any remaining for own use). Pat **steaks** dry; season all over with **1 teaspoon salt and a few grinds pepper**.



6. Finish & serve

Trim ends from **radishes** and thinly slice. In a small bowl, combine **whole cilantro leaves, sliced jalapeño, and radishes**. Using a slotted spoon or tongs, transfer **veggies** to plates; reserve dressing in bowl. Serve **steaks** with **vegetables** topped with **radish salad**. Stir **any accumulated steak juices** into dressing and drizzle over **steak and vegetables**. Enjoy!