



Honey-Jalapeño Glazed Steak

with Warm Red Pepper Potato Salad



20-30min



2 Servings

This dish is all about honey and spice and everything nice! The sweet, vinegary dressing for the warm potato salad transforms into a chutney for the juicy steaks that are seared in a hot skillet to get maximum caramelization and flavor. For the potato salad, the buttery Yukon gold potatoes are tossed with sautéed bell pepper and onions and dressed while still warm. Cook, relax, and enjoy!

What we send

- honey
- Yukon gold potatoes
- sirloin steaks
- steak seasoning
- red onion
- fresh cilantro
- red bell pepper
- fresh jalapeno

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- colander
- medium saucepan
- medium skillet

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 713.0kcal, Fat 38.4g, Proteins 36.9g, Carbs 61.0g



1. Boil potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium saucepan with **2 teaspoons salt** and cover by 1 inch with cold water. Bring to a boil and simmer until just tender, about 4 minutes. Drain, then return to saucepan. Cover to keep warm.



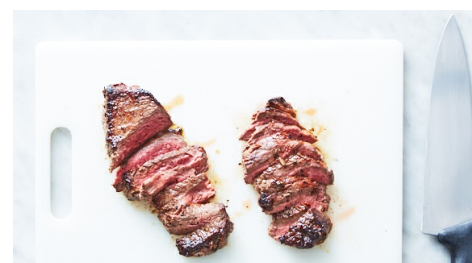
4. Cook peppers & onion

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **sliced bell pepper, 1 tablespoon chopped jalapeño** (or less), and **all but 1 tablespoon red onion**. Cook, covered, until **onions** and peppers are tender, 5-7 minutes, stirring occasionally. Season to taste with **salt and pepper**. Transfer peppers and onions to medium bowl with dressing.



2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, and cut into thin strips. Trim ends from **onion**, then halve, peel, and finely chop. Halve **jalapeño**, remove stem and seeds, and finely chop **2 tablespoons**. Roughly chop **cilantro stems and leaves**.



5. Cook steaks

Pat **steaks** dry, rub with **oil**, then season all over with **steak seasoning**. Heat **2 teaspoons oil** in same skillet over medium-high. Add steaks and cook until well browned and medium rare, about 3 minutes per side (or longer for thicker steaks). (Turn down heat if outside browns too quickly). Let rest 5 minutes; transfer to cutting board and very thinly slice.



3. Make dressing

In a medium bowl, combine **2 tablespoons vinegar, cilantro, 1 tablespoon jalapeño** (or less depending on heat preferences), **1 teaspoon honey, 1½ tablespoons oil, ¼ teaspoon salt**, and **a few grinds pepper**. In a small bowl, set aside 2 tablespoons dressing for step 6.



6. Make chutney & serve

Add **remaining honey** and **chopped onion** to **reserved dressing** for chutney. Season to taste with **salt and pepper**. Serve **steak**, drizzle with **any accumulated juices** from the cutting board, and top with **chutney**. Serve **potato salad** alongside. Enjoy!