



Honey-Jalapeño Glazed Steak

with Warm Red Pepper Potato Salad



20-30min



4 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

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

What you need

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

Tools

- colander
- large saucepan
- large 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 561.0kcal, Fat 27.2g, Proteins 27.8g, Carbs 55.4g



1. Boil potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a large saucepan with **1 tablespoon salt** and cover by 1 inch with cold water. Bring to a boil then simmer until just tender, 4-5 minutes. Drain, then return to saucepan. Cover to keep warm.



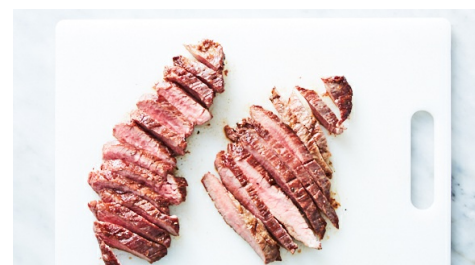
4. Cook peppers & onion

Heat **1 tablespoon oil** in a large skillet over medium high. Add **bell peppers, remaining jalapeño**, and all but **2 tablespoons red onion**. Cook, covered, until onions and peppers are tender, stirring occasionally, 5-7 minutes. Add to pot with **potatoes** and toss with **dressing**. Season to taste with **salt** and **pepper**. Wipe out skillet.



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 **1 tablespoon oil** in same skillet over medium-high. Add **steaks**; cook until well browned and medium, 3-5 minutes per side (or longer for thicker steaks), turning down heat if browning too quickly. Transfer to a cutting board, rest 5 minutes, then very thinly slice across the grain.



3. Make dressing

In a medium bowl, combine **3 tablespoons vinegar, cilantro, 2 teaspoons honey, 1 tablespoon chopped jalapeño** (or less depending on heat preference), **¼ cup oil, ½ teaspoon salt**, and **a few grinds pepper**. In a small bowl, set aside 3 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!