



Minute Steaks & Grilled Bread

with Smoky Almond-Paprika Butter



ca. 20min



2 Servings

How great is it that minute steaks cook in literally a minute? Pretty great! What's even better is that it's served with a smoky, savory compound butter flavored with smoked paprika, coriander, and smoked almonds. The butter melts from the heat of the steaks and makes a smoky, rich sauce that coats the meat. A tangy peppery arugula salad and crusty grilled bread is all you need for a fantastic ...

What we send

- minute steaks
- shallot
- smoked paprika
- ground coriander
- lemon
- baby arugula

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 717.0kcal, Fat 44.0g, Proteins 40.5g, Carbs 37.3g



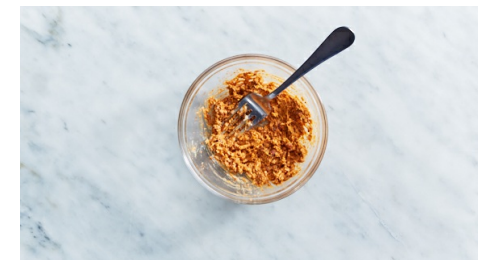
1. Prep steak

Unwrap **steaks** and pat dry. Season all over with **salt** and **pepper** and let sit until ready to cook.



2. Prep ingredients

Unwrap **butter** and transfer to a small bowl to soften. Peel **shallot** then very finely chop **1 teaspoon** and thinly slice **1 tablespoon** (there'll be some left over). Very finely chop **half of almonds** and coarsely chop the rest. Zest half and juice half of lemon into separate bowls (reserve the rest for your own use).



3. Make compound butter

To butter, add **finely chopped shallot**, **finely chopped almonds**, **lemon zest**, **½ teaspoon of the smoked paprika**, **½ teaspoon of the coriander** (reserve rest of spices for your own use), and **¼ teaspoon salt**. Mash together until smooth and uniform.



4. Grill bread

Preheat a grill or grill pan. Slice **rolls** ½-inch thick crosswise and brush cut sides with **oil**. Grill bread over medium-high until golden and toasted, 2-3 minutes per side. Transfer to plates.



5. Make salad

In a medium bowl, combine **lemon juice**, **1 tablespoon oil**, **sliced shallots**, and **a pinch each salt and pepper**. Add **arugula** and **coarsely chopped almonds** and toss.



6. Grill steaks

Brush **steaks** lightly with **oil** and add to hot grill. Cook over medium-high, until lightly charred, about 1½ minutes. Flip and dot with **almond-paprika butter**. Cook, one minute more. Transfer steaks to plates, overlapping slightly so butter will melt. Serve with **arugula salad** and **bread** alongside. Enjoy!