

Fs sku1472 hero

Chorizo-Spiced Steak

with Spinach, Tomato & Pita Salad



ca. 20min



4 Servings

What could be better than the flavors of chorizo sausage, but on a perfectly seared flank steak? The sumptuous steak is served alongside an amped up version of a classic steakhouse side: tomato and onion salad. Our take includes tender spinach, crisp pitas, and grilled red onions. Cook, relax, and enjoy!

What we send

- chorizo chili spice blend
- baby spinach
- pocketless pitas ^{1,6,11}
- red onion
- lemon
- flank steak
- plum tomatoes

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.

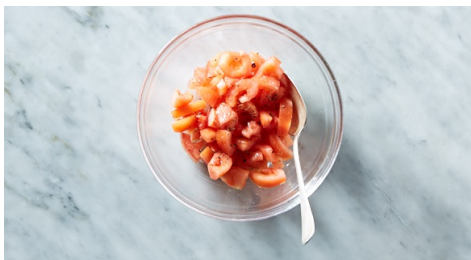
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 380kcal, Fat 17g, Carbs 27g, Proteins 27g



1. Prep tomato salad

Remove cores from **tomatoes** then cut into quarters and remove seeds; slice quarters crosswise ¼-inch thick. Transfer to a large bowl and stir in **3 tablespoons oil**, **1 teaspoon salt**, and **several grinds pepper**. Squeeze **2 tablespoons lemon juice** into the bowl (save rest for own use). Stir and let sit at room temperature until step 6.



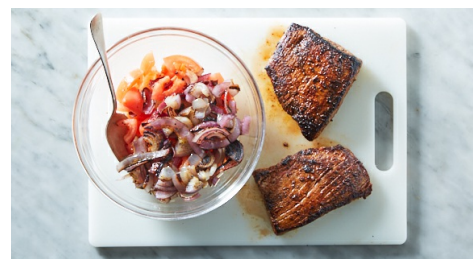
4. Season steaks

Pat **steaks** dry and rub all over with **oil**, **all of the chorizo chili spice** (or less depending on heat preference), and **1 teaspoon salt**.



2. Prep & season onion

Trim ends from **onion**, then peel and slice into ½-inch thick rounds, keeping slices intact. Brush lightly with **oil** and season with **salt** and **pepper**.



5. Cook steaks & onions

Add **steaks** and **onion rounds** to skillet or grill, reduce heat to medium, and cook, turning once or twice, until steaks are lightly charred in spots and medium-rare, and onions are lightly charred and tender, 8-12 minutes for both. Transfer steaks to a cutting board to rest for about 5 minutes before slicing. Cut onions into quarters and add to **tomatoes**.



3. Season pitas

Brush **pitas** lightly with **oil** and season with **salt** and **pepper**. Heat a cast-iron skillet, grill, or grill pan over high. (**Oil** the grates if using grill or grill pan).



6. Finish & serve

Cook **pitas** over medium (on grill or skillet), turning occasionally, until deeply toasted and crisp in spots, 4-6 minutes. Break pitas into bite-size pieces. Just before serving, add **pita to onion-tomato salad**; gently stir to combine. Fold in **spinach** and season to taste with **salt** and **pepper**. Transfer to plates and serve alongside **steaks**. Enjoy!