



FAST

Sirloin Steaks & Potatoes

with Sugar Snap Peas & Chimichurri



20-30min



2 Servings

These sirloin steaks will be done cooking before you have time to say, "I love chimichurri sauce!" The bright herb and vinegar based sauce is a perfect complement to any and all steaks, so you might want to keep this recipe handy. Sugar snap peas grow even sweeter in the heat of the oven, and sliced, skin-on, roasted potatoes finish this out-of-the-box take on meat and spuds!

What we send

- fresh parsley
- garlic
- Yukon gold potatoes
- sirloin steaks
- dried oregano
- sugar snap peas

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- meat mallet (or heavy skillet)
- rimmed baking sheet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 36g, Carbs 38g, Proteins 31g



1. Prep & roast potatoes

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet on the center rack in oven to preheat. Scrub **potatoes**, then thinly slice. In a medium bowl, toss potatoes with **2 teaspoons oil** and **¼ teaspoon each salt and pepper**, carefully transfer to preheated baking sheet. Roast until potatoes are tender and beginning to brown, about 15 minutes.



4. Roast snap peas

Toss **snap peas** with **1 teaspoon oil** and **a pinch each salt and pepper**. Add snap peas to baking sheet with **potatoes**. Roast on center oven rack until snap peas are tender and beginning to brown, about 5 minutes.



2. Prep ingredients

While **potatoes** roast, trim stem ends from **snap peas**. Finely chop **parsley leaves and tender stems** together. Peel and finely grate **¼ teaspoon garlic**. Cut **steaks** in half horizontally, then, using a meat mallet or heavy skillet, pound to an even ¼-inch thickness.



5. Season steaks

Add **parsley** to **chimichurri sauce**. Pat **steaks** dry with paper towels. Lightly brush steaks with **oil** and season all over with **½ teaspoon salt**, and **a few grinds pepper**.



3. Make chimichurri sauce

In a small bowl, whisk together **grated garlic**, **½ teaspoon of the oregano**, **1 tablespoon each water and vinegar**, **½ teaspoon salt**, **¼ teaspoon each sugar and pepper**, and **2 tablespoons oil**.



6. Cook steaks & serve

Heat a large, heavy skillet (preferably cast iron) over high until very hot. Add **steaks** and cook until lightly charred, 1½ minutes. Flip steaks and cook, 30 seconds more. Serve **steaks**, **snap peas**, and **potatoes** topped with **some of the chimichurri sauce**. Pass the **remaining chimichurri sauce** at the table. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://www.marleyspoon.com)    **#marthaandmarleyspoon**