



Chipotle Spiced Steak

with Potato Salad & Charred Snap Peas

 20-30min  4 Servings

A chipotle chili powder rub adds a smoky note to a classic steak dish, but the charred scallion butter really takes it over the top. We took our potato salad cues from Germany, with a simple mustard, vinegar, and oil-based dressing, but with a pop of snap pea sweetness and crunch. This is spring on a plate! Cook, relax, and enjoy!

What we send

- whole grain mustard ¹⁷
- sugar snap peas
- flank steak
- champagne vinegar
- chipotle chill powder
- red potatoes
- scallions

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- colander
- saucepan

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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 39g, Carbs 36g, Proteins 28g



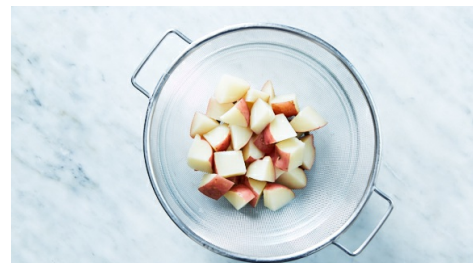
1. Prep ingredients

Trim ends from **scallions**. Keep 2 whole and thinly slice remaining scallions. Trim stem ends from **snap peas**. In a small bowl, combine **1 teaspoon of the chipotle powder, 1 teaspoon salt, and a few grinds pepper**. Pat **steaks** dry. Season all over with **chipotle spice mixture**, and let sit until step 6.



4. Char snap peas

Return same skillet to medium-high heat. In a large bowl, toss **snap peas** with **1 tablespoon oil**, and season with **salt and pepper**. Transfer to skillet and cook, stirring occasionally, until crisp-tender and charred in spots, 3-4 minutes.



2. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 10-12 minutes. Drain well, and set aside until step 5.



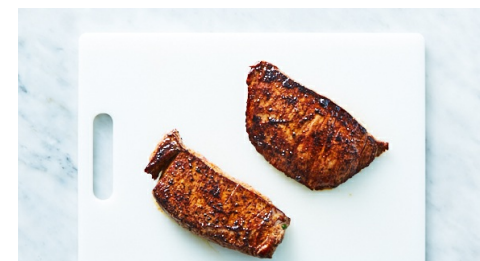
5. Make potato salad

In same bowl, whisk together **all of the vinegar and mustard, ½ teaspoon salt, 1 teaspoon sugar, and ¼ cup oil**. Add **potatoes, charred snap peas, and sliced raw scallions** and toss to combine; season to taste with **salt and pepper**.



3. Make scallion butter


Place **4 tablespoons butter** in a medium bowl to soften. Heat a large, heavy skillet, preferably cast-iron, over medium-high. Add **whole scallions**; cook, turning, until charred in spots, 2-3 minutes. Transfer to a board; when cool enough to handle, finely chop. Add charred scallions, **a pinch of salt** and **a few grinds pepper** to butter; mash until smooth.



6. Cook steaks & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks**; cook until browned all over, 4-6 minutes per side for medium-rare. Transfer to a cutting board, and let rest 5 minutes. Very thinly slice steaks across the grain, if desired. Transfer steaks to plates, and top with **charred scallion butter** with **potato salad** served alongside. 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     **#marthaandmarleyspoon**