



Steak & Chimichurri

with Couscous-Snap Pea Salad



20-30min



2 Servings

In Argentina, they know a thing or two about quality, grilled steaks. So, we're more than happy to follow their lead and serve our steaks with a delicious, Argentinian-inspired chimichurri! The herbaceous, vinegary sauce also acts as a dressing for a simple salad of couscous and sweet, summery snap peas. This dinner is filling without weighing you down, exactly what a warm night needs.

What we send

- snap peas
- dried oregano
- sirloin steaks
- garlic
- fresh parsley

What you need

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

Tools

- small saucepan

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 47g, Carbs 39g, Proteins 33g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems** together. Trim stem ends from **snap peas**, then thinly slice crosswise.



2. Cook couscous

In a small saucepan, heat **2 teaspoons oil** over medium. Add **½ teaspoon of the garlic**. Cook, stirring frequently, until softened, about 2 minutes. Add **½ cup water** and **½ teaspoon salt**. Cover and bring to a boil. Add **couscous**, cover, and remove from heat. Let stand for 5 minutes. Uncover and fluff couscous with a fork.



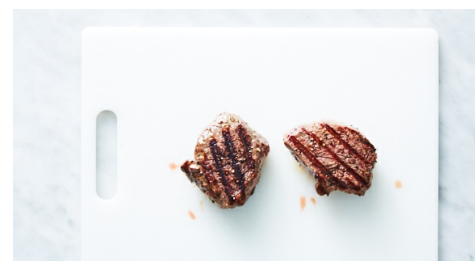
3. Make chimichurri

Meanwhile, preheat a grill to medium-high heat, if using. In a large bowl, combine **remaining chopped garlic**, **1 tablespoon vinegar**, **2 teaspoons of the oregano**, **1 tablespoon water**, **½ teaspoon salt**, **a few grinds pepper**, and **¼ cup oil**. Stir in **chopped parsley**. Transfer **3 tablespoons of the chimichurri** to a small bowl and reserve for step 6.



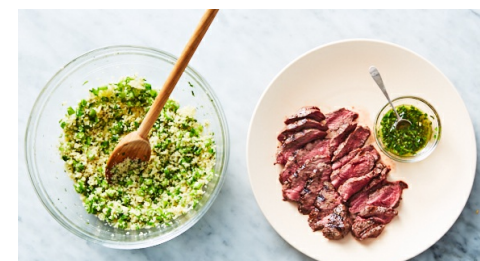
4. Make couscous salad

Add **couscous** and **snap peas** to the large bowl with **remaining chimichurri**. Stir to combine. Season to taste with **salt** and **pepper**.



5. Grill steaks




Heat a grill pan or skillet over medium-high, if using. Pat **steaks** dry. Lightly rub steaks with **oil** and season with **¼ teaspoon salt** and **a few grinds pepper**. Add steaks to preheated grill, grill pan, or skillet and cook until browned and medium-rare, 3-4 minutes per side, depending on thickness. Transfer to a cutting board and let rest for 5 minutes.



6. Finish & serve

Thinly slice **steaks**, then transfer to plates and spoon reserved **chimichurri** over top. Serve **steaks** with **couscous-snap pea salad** 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**