



## Steak & Chimichurri

with Couscous-Snap Pea Salad



20-30min



4 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

- garlic
- snap peas
- flank steak
- fresh parsley
- dried oregano

## 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 610kcal, Fat 37g, Carbs 37g, Proteins 29g



### 1. Prep ingredients

Peel and finely chop **2 teaspoons 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 **1 tablespoon oil** over medium. Add **1 teaspoon of the garlic**. Cook, stirring frequently, until softened, about 2 minutes. Add **1 cup water** and **1 teaspoon salt**. Cover and bring to a boil. Add **couscous**, cover and remove from heat. Let couscous stand for 5 minutes. Uncover and fluff with a fork.



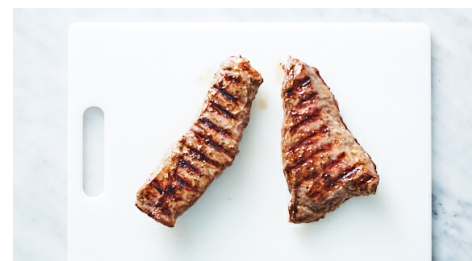
### 3. Make chimichurri

Meanwhile, preheat a grill to medium-high heat, if using. In a large bowl, combine **remaining chopped garlic**, **2 tablespoons vinegar**, **4 teaspoons dried oregano**, **2 tablespoons water**, **3/4 teaspoon salt**, **a few grinds pepper**, and **1/2 cup oil**. Stir in **chopped parsley**. Transfer **1/3 cup of the chimichurri** to a small bowl and reserve for step 6.



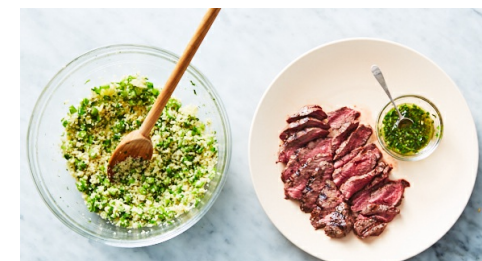
### 4. Make couscous salad

Add **couscous** and **snap peas** to the large bowl with **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 with **oil** and season all over with **1/2 teaspoon salt** and **several grinds of pepper**. Add steaks to preheated grill, grill pan, or skillet and cook until browned and medium-rare, 5-7 minutes per side, depending on thickness. Transfer to a cutting board to rest for 5 minutes.



### 6. Finish & serve

Very thinly slice **steaks** across the grain, then transfer to plates and spoon **reserved chimichurri** on top. Serve **steak** with **couscous-snap pea salad** alongside. Enjoy!

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

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