



Steak & Oven Fries

with Charred Tomato Salsa



30-40min



2 Servings

If it ain't broke, don't fix it! That's how we feel about steak, potatoes, and spinach. They're a classic combo for a reason! All we've done is add a delicious charred tomato salsa as a kicked up take on steak sauce. The bonus is that the tomato salsa also works as the salad dressing. Cook, relax, and enjoy!

What we send

- russet potato
- plum tomatoes
- sirloin steaks
- fresh parsley
- shallot
- baby spinach

What you need

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

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

Nutrition per serving

Calories 890kcal, Fat 58g, Carbs 53g, Proteins 42g



1. Roast steak fries

Preheat oven to 450°F with a rack in the bottom position. Cut **potato** lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil, 1 teaspoon salt, and a few grinds pepper**. Roast on bottom oven rack until brown and crisp underneath, 20-25 minutes.



4. Sear steaks

Pat **steaks** dry, then rub with **oil** and season all over with **½ teaspoon each salt and pepper**. Return same skillet to medium-high, add steaks, reduce heat to medium and cook, turning once or twice, until lightly charred, 3-4 minutes per side for medium-rare (or longer for thicker steaks). Transfer to a cutting board to rest.



2. Prep ingredients

Halve **tomatoes** lengthwise. Peel **shallot**, then halve lengthwise. Roughly chop **parsley leaves and tender stems** together.



5. Make tomato salsa

While **steaks** rest, finely chop **charred shallots**. In a medium bowl, coarsely mash **charred tomatoes** into a chunky salsa using a potato masher or fork. Stir in shallots, **parsley, 1½ tablespoons vinegar, ¼ cup oil, ½ teaspoon salt, and a few grinds pepper**.



3. Sear tomatoes & shallots

In a medium bowl, toss **tomatoes, shallots, and 1 tablespoon oil**. Season generously with **salt and pepper**. Heat a medium, heavy skillet (preferably cast-iron) over medium-high; add tomatoes and shallots, cut side-down. Sear until well charred, 3-4 minutes. Flip and cook until tomatoes and shallots are softened, about 2 minutes. Wipe out skillet.



6. Make salad & serve

Using a vegetable peeler, shave **Parmesan** into strips. In a medium bowl, toss **spinach** with **⅓ cup of the salsa** and shaved Parmesan. Season to taste with **salt and pepper**. Thinly slice steaks, if desired. Serve **steak** alongside **salad** and **steak fries** with **remaining charred tomato salsa** on the side for dipping. Enjoy!