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## Garlic-Dijon Steak

with Onion Rings & Spinach Salad

 20-30min  2 Servings

This salad combines all of the elements of a steakhouse dinner. The steak is marinated in Dijon mustard and garlic, then is seared and thinly sliced, and is served alongside a tender baby spinach salad, topped with homemade onions rings, to add a delightful (and decadent) crunch. Cook, relax, and enjoy!

## What we send

- sirloin steak
- yellow onion
- baby spinach
- Dijon mustard <sup>17</sup>
- garlic
- red radish
- cucumbers

## What you need

- all-purpose flour <sup>1</sup>
- apple cider vinegar
- kosher salt & ground pepper

## Tools

- rimmed baking sheet

**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

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 820kcal, Fat 60g, Carbs 37g, Proteins 37g



### 1. Marinate steak

Preheat oven to 200°F. Peel and finely chop **1 large garlic clove**. Pat **steaks** dry, then pound to an even  $\frac{3}{4}$ -inch thickness, if necessary. In a shallow bowl, combine **garlic, mustard, 4 teaspoons oil,  $\frac{1}{2}$  teaspoon salt, and a few grinds pepper**. Reserve **2 teaspoons of marinade** for step 5. Add steaks to marinade in bowl; turn to coat. Let sit at room temperature.



### 4. Fry onion rings

Heat  **$\frac{1}{4}$ -inch oil** in a large, heavy skillet over medium-high. Working in batches if necessary, dip **onions** in batter, coating completely, then carefully add to hot **oil**. Cook, turning once, until golden brown, 3-4 minutes. Transfer to a paper towel-lined plate. Transfer onion rings to a rimmed baking sheet, then keep warm in oven.



### 2. Prep ingredients

Peel **onion**, removing papery skin and thin top layer, then cut into  $\frac{1}{2}$ -inch rings. Carefully separate rings, then pat dry. Trim stem ends from **radishes** and **cucumbers**, then thinly slice crosswise. In a large bowl, combine **2 teaspoons vinegar** and  **$1\frac{1}{2}$  tablespoons oil**. Season to taste with **salt** and **pepper**.



### 5. Cook steaks

Remove skillet from heat. Pour off **all but 2 tablespoons onion oil**. Wipe marinade off **steaks**. Heat **reserved onion oil** in skillet over medium-high. Add steaks to skillet, then cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to cutting board and spread with **reserved marinade**. Let rest 5 minutes.



### 3. Make batter

In medium bowl, combine  **$\frac{1}{2}$  cup flour,  $1\frac{1}{4}$  teaspoons salt, and a few grinds pepper**. Whisk in  **$\frac{1}{2}$  cup plus 1 tablespoon water** (be sure to measure water correctly). Whisk until smooth. Batter should have the consistency of pancake batter. Lightly dust **onion rings** with  **$\frac{1}{4}$  cup flour**, then tap off excess.



### 6. Assemble salad & serve

Add **spinach, cucumbers, and radishes** to bowl with **vinaigrette**. Toss to combine, then season to taste with **salt** and **pepper**. Very thinly slice steaks, if desired. Serve **steaks** with **salad** and **onion rings**. Enjoy!