





Steak with Pesto

& Marinated Zucchini-Green Bean Salad

 20-30min  2 Servings

To make this fast dinner come together even faster, prep the veggies and grate the cheese ahead of time, and store in an airtight container in the refrigerator.

What we send

- sirloin steaks
- zucchini
- Parmesan ⁷
- basil pesto ⁷
- roasted, salted almonds ¹⁵
- garlic
- green beans

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- box grater
- 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), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

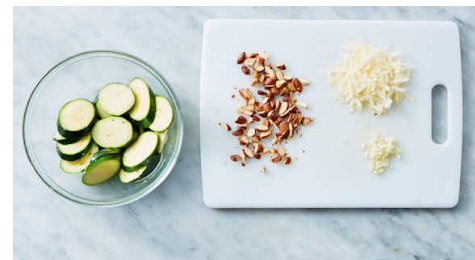
Nutrition per serving

Calories 590kcal, Fat 43g, Carbs 11g, Proteins 39g



1. Blanch green beans

Bring a medium saucepan of **salted water** to a boil. Trim ends from **green beans**, then snap in half. Transfer green beans to boiling water and cook until just tender, about 3 minutes. Drain green beans well, rinse with cold water, and drain again.



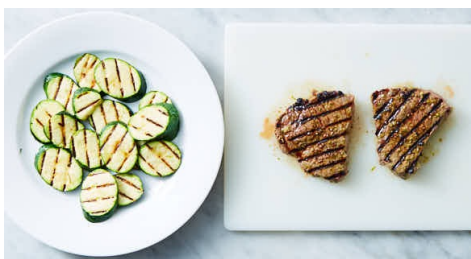
2. Prep ingredients

Peel and finely chop **½ teaspoon garlic**. Coarsely chop **almonds**. Coarsely grate **Parmesan** on the large holes of a box grater. Trim ends from **zucchini**, then cut on an angle into ¼-inch thick ovals. Transfer zucchini to a medium bowl and toss with **2 teaspoons oil** and **a pinch each salt and pepper**.



3. Prep steaks

Pat **steaks** dry, then rub all over with **2 teaspoons of the pesto**. Sprinkle steaks all over with **½ teaspoon salt** and **a few grinds pepper**.



4. Grill zucchini & steaks

Heat grill or grill pan to high and brush grates lightly with **oil**. Transfer **zucchini** and **steaks** to grill. (Save zucchini bowl for step 5.) Reduce heat to medium-high and cook until steaks are well-browned and medium-rare and zucchini is tender, 3-4 minutes per side.



5. Assemble salad

In same bowl, combine **garlic**, **2 teaspoons vinegar**, and **a pinch each salt and pepper**. Whisk in **1 tablespoon oil**. Add **zucchini** and **green beans**, tossing to coat. Season to taste with **salt and pepper**.



6. Finish & serve

Just before serving, add **half each of the Parmesan and almonds** to salad, stirring to combine. Thinly slice **steaks** and transfer to plates, spreading **1 tablespoon of the pesto** on top of each **steak**. Garnish with **remaining almonds and Parmesan**. Enjoy!