



## Barbecue-Basted Steak

with Grilled Corn & Red Onion Salad



30-40min



4 Servings

Peak corn season lasts May through September, giving you the perfect excuse to grill it up all summer long. Corn grows in a rainbow of colors—the two most popular types being white and yellow. Specifically, Temptation is one of the most recognizable varieties of sweet corn.

## What we send

- barbecue sauce
- garlic
- cucumber
- red radish
- steak seasoning
- fresh parsley
- red onion
- sirloin steaks
- ears of corn

## What you need

- apple cider vinegar
- kosher salt & ground pepper

## 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.

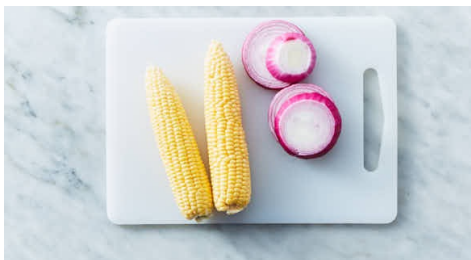
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

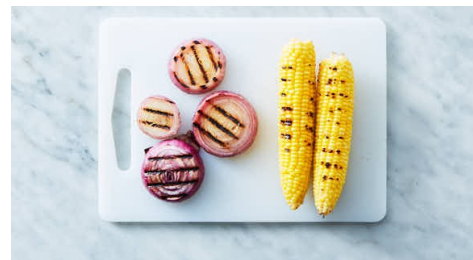
### Nutrition per serving

Calories 720kcal, Fat 39g, Carbs 68g, Proteins 36g



### 1. Prep ingredients

Shuck **corn**, remove any strings. Peel and cut **onion** crosswise into ½-inch thick slices, keeping rings in tact. Preheat a grill or grill pan to high.



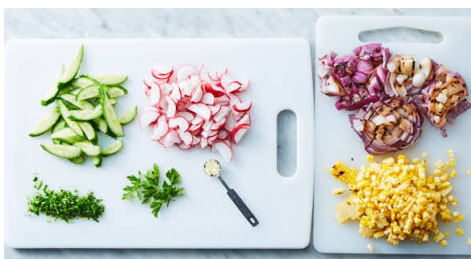
### 2. Grill corn & onions

Lightly **oil** grill grates or grill pan. Lightly coat **corn** and **onion slices** with **oil**; season generously with **salt** and **pepper**. Add onions and corn to grill or grill pan. Cover and cook, turning occasionally, until corn and onions are tender and browned in spots, 5-7 minutes for onions, and about 10 minutes for corn. Transfer to a cutting board.



### 3. Grill steaks

Pat **steaks** dry, then season all over with **2 teaspoons of the steak seasoning**. Add to grill or grill pan and cook until well-browned, 3-4 minutes per side. Spoon **barbecue sauce** over steaks, then continue cooking, turning once, until sauce is browned in spots, 1-2 minutes more. Transfer to a cutting board.



### 4. Prep salad

Peel and finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems** together. Trim ends from **cucumber** (peel if desired), then halve lengthwise and thinly slice crosswise. Halve **radishes**, then thinly slice. When corn is cool enough to handle, cut kernels from cobs. Coarsely chop **grilled onions**.



### 5. Season vinaigrette




In a large bowl, combine **garlic**, **2 tablespoons vinegar**, **½ teaspoon salt**, and **a few grinds pepper**. Whisk in **⅓ cup oil**. Transfer **corn**, **onions**, **cucumbers**, **radishes**, and **chopped parsley** to the bowl with the **vinaigrette**. Stir to combine; season to taste with **salt** and **pepper**.



### 6. Slice steak & serve

Thinly slice **steaks** across the grain. Season with **salt** and **pepper**. Serve **steaks** with **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](https://marleyspoon.com)    **#marthaandmarleyspoon**