



Smoky Spice-Rubbed Steak

with Mixed Bean-Spinach Salad



ca. 20min



2 Servings

Even with a quick marinade, this steak salad can be on the table in about 20 minutes. Just enough time to open a bottle of red wine and let it breathe. A rub of smoked paprika, a pinch of salt and pepper, and a drizzle of olive oil makes a simple grilled steak something special and the salad itself is a textural symphony—crunchy, silky, and creamy. Cook, relax, and enjoy!

What we send

- sirloin steaks
- smoked paprika
- shallot
- lemon
- celery
- can mixed beans
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

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.

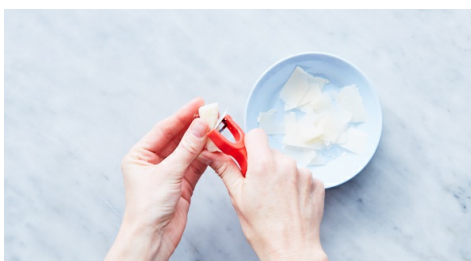
Nutrition per serving

Calories 706.0kcal, Fat 31.8g, Proteins 58.2g, Carbs 46.3g



1. Marinate steaks

Light a grill if using. In a small bowl, combine **1 teaspoon of the smoked paprika** (or more if desired) with **½ teaspoon salt**, **¼ teaspoon pepper**, and **1 tablespoon oil**. Pat **steaks** dry, rub with **spice mixture**, and let sit.



4. Shave Parmesan

Using a vegetable peeler, thinly shave **Parmesan** into strips.



2. Marinate shallot

Trim ends from **shallot**, then halve, peel and thinly slice **half** (save rest for own use). Grate **¼ teaspoon lemon zest** into a large bowl. To the same bowl, squeeze **2 tablespoons lemon juice**. Add **shallot**, **2 tablespoons oil**, **½ teaspoon salt**, and **several grinds pepper**; stir to combine.



5. Grill steaks

Preheat a grill pan, if using, over high and rub lightly with **oil** (alternatively, heat **1 tablespoon oil** in a medium skillet over medium-high). Add **steaks** to grill, grill pan, or skillet, reduce heat to medium, and cook turning once, until lightly charred and cooked to medium, about 7 minutes. Transfer to a cutting board or baking sheet to rest 2 minutes.



3. Prep celery and beans

Thinly slice **celery** on the diagonal. Rinse and drain **beans**.



6. Finish salad

Add **celery**, **beans**, **spinach**, and **Parmesan** to **marinated shallot**, season to taste with **salt** and **pepper**, and toss to combine. Transfer to plates. Slice **steaks** if desired, and serve over **salad**. Enjoy!