





Smoky Spice-Rubbed Steak

with Mixed Bean-Spinach Salad

 ca. 20min  4 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

- can mixed beans
- smoked paprika
- lemon
- shallot
- sirloin steaks
- celery
- 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.

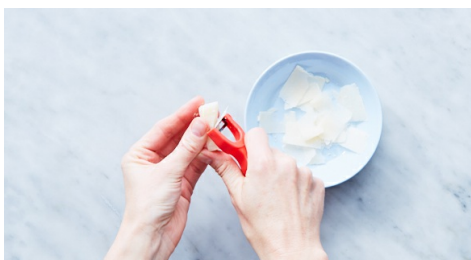
Nutrition per serving

Calories 579.0kcal, Fat 31.0g, Proteins 50.2g, Carbs 24.4g



1. Marinate steaks

Light a grill if using. In a small bowl, combine **2 teaspoons of the smoked paprika** with **1 teaspoon salt**, **½ teaspoon pepper**, and **2 tablespoons 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. Grate **½ teaspoon lemon zest** into a large bowl, then squeeze **all of the lemon juice** into the same bowl. Add **shallot**, **¼ cup oil**, **1 teaspoon salt**, and **several grinds pepper**.



5. Grill steak

Preheat a grill pan, if using, over high, rub lightly with **oil** (or heat 1 tablespoon oil in a large skillet over medium-high). Add **steaks** (in batches if necessary) to grill, grill pan, or skillet, reduce heat to medium, cook, turning once, until lightly charred and cooked to medium, 6-7 minutes. Transfer to baking sheet or cutting board to rest 2 minutes.



3. Prep celery and beans

Thinly slice **celery** on the diagonal. Drain and rinse **beans**.



6. Finish salad

Add **celery**, **beans**, **spinach**, and **cheese** 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!