



SKU1526 hero 097

## Steak & Chimichurri

with Grilled Potato & Poblano Salad

 30-40min  4 Servings

If you don't have a grill or grill pan, preheat the broiler with top rack 6 inches from the heat source. Add the peppers, onions, and potatoes to a rimmed baking sheet and broil until lightly charred and tender, flipping vegetables and rotating baking sheet halfway through, 5-10 minutes. Heat 1 tablespoon oil in a medium, heavy skillet (preferably cast-iron) over medium-high. Add steaks and coo...

## What we send

- poblano peppers
- red onion
- flank steak
- garlic
- fresh cilantro
- Yukon gold potatoes

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## Tools

- colander
- large 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

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

## Nutrition per serving

Calories 504.0kcal, Fat 27.0g, Proteins 35.8g, Carbs 30.6g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Halve **poblano peppers**, then remove stems, cores, and seeds. Peel and cut **onion** into ½-inch rounds, keeping rings intact. Peel and finely chop **3 large garlic cloves**. Scrub **potatoes**, then cut into ¾-inch thick rounds.



### 4. Grill vegetables

Meanwhile, heat a grill or grill pan to high and **oil** the grates. Brush **onions** and **poblanos** with **oil**; season with **salt** and **pepper**. Reduce heat to medium and grill, covered, until tender and charred, turning once or twice, 8-10 minutes. Transfer to a cutting board. Add **parboiled potatoes** to the grill and cook, turning once until lightly charred, 3-5 minutes.



### 2. Season steaks

Pat **steaks** dry, rub with **oil**, and season all over with **¾ teaspoon salt** and **several grinds of pepper**. Let sit until step 6.



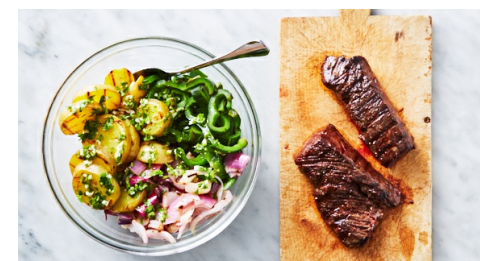
### 5. Make chimichurri sauce

Meanwhile, on a cutting board, chop **cilantro leaves and stems** with **chopped garlic** to combine. Transfer to a small bowl. Stir in **3 tablespoons vinegar** and **¼ cup oil**. Season to taste with **salt** and **pepper**.



### 3. Parboil potatoes

Add **potatoes** to boiling water and cook until just tender when pierced with a knife, but not falling apart, about 8 minutes. Drain and return potatoes to saucepan, off the heat. Add **1½ tablespoons oil**, gently stirring to coat.



### 6. Grill steaks & make salad

Grill **steaks** over medium heat, 4-6 minutes per side for medium-rare (depending on thickness). Let rest 5 minutes. Thinly slice steaks across the grain. Coarsely chop **onions** and thinly slice **poblanos**. Transfer to a large bowl, add **grilled potatoes** and **⅔ of the chimichurri**. Serve **steak, vegetables**, and **remaining chimichurri** on the side. Enjoy!