



# Seared Steaks and Gremolata Aioli

with Charred Corn and Greens

20-min

Spicy



Beef Steak



Montreal Steak Spice



Arugula and Spinach Mix



Corn Kernels



Baby Tomatoes



Parsley



White Wine Vinegar



Garlic, cloves



Mayonnaise



Dijon Mustard

## HELLO GREMOLATA

*This classic Italian sauce is traditionally made with parsley and garlic!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

### Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Spicy: 1 ½ tsp
- Medium: 1 tsp

### Garlic Guide for Step 4:

- Mild: ¼ tsp
- Extra: 1 tsp
- Medium: ½ tsp

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Montreal Steak Spice 🍷	1 ½ tsp	3 tsp
Arugula and Spinach Mix	113 g	227 g
Corn Kernels	113 g	227 g
Baby Tomatoes	113 g	227 g
Parsley	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Garlic, cloves	1	2
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Char corn

- Arrange **corn** on an unlined baking sheet.
- Pat **corn** dry with paper towels. (**NOTE:** Drying corn thoroughly will help prevent it from sticking to the baking sheet.)
- Spread **corn** out into a single layer.
- Broil in the **top** of the oven, stirring occasionally, until dark-brown in spots, 5-7 min.
- Transfer **corn** to a plate.



## Make gremolata aioli and vinaigrette

- Meanwhile, add **parsley, mayo, ½ tsp vinegar** (dbl for 4 ppl) and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, to taste, then stir to combine. Set aside. (**NOTE:** This is your gremolata aioli.)
- Add **remaining vinegar, Dijon, ¼ tsp sugar, 1 ½ tbsp oil** (dbl both for 4 ppl) and **½ tsp garlic** to a large bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, to taste, then whisk to combine.



## Prep

- Meanwhile, halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Finely chop **parsley**.
- Pat **steaks** dry with paper towels, then season with **1 ½ tsp Montreal Steak Spice**. (**NOTE:** Reference heat guide.)



## Make salad

- Add **arugula and spinach mix, tomatoes and charred corn** to the bowl with **vinaigrette**. Toss to combine.



## Cook steaks

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat and arrange **steaks** on another unlined baking sheet.
- Broil in the **top** of the oven, until cooked to desired doneness, 3-5 min.\*\*
- When done, transfer **steaks** to a cutting board. Loosely cover with foil and set aside to rest, 2-3 min.



## Finish and serve

- Thinly slice **steaks**.
- Divide **salad** between plates.
- Arrange **steaks** on top of **salad**. Dollop **gremolata aioli** over top.

## Dinner Solved!