



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 made with parsley, lemon and garlic!

Start here

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

Garlic Guide for Step 4:

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

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

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

Contact

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Char corn

- Place **corn** on an unlined baking sheet.
- Pat **corn** dry with paper towels. (**NOTE:** Drying the 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 large 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 transfer **steaks** to another unlined baking sheet.
- Broil in the **top** of the oven until cooked to desired doneness, 5-8 min.**
- Transfer **steaks** to a cutting board. Loosely cover with foil and set aside to rest for 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!