



NOV
2016

Argentine-Spiced Steak

with Scallion Chimichurri and Spinach Couscous

Enjoy a taste of Argentina without ever leaving your kitchen thanks to the unbeatable combination of cumin-scented steak and bright green chimichurri sauce. Instead of traditional herbs, we used mellow scallion greens for our own twist on the sauce.



Prep: 10 min
Total: 35 min



level 1



nut
free



dairy
free



Red Bell
Pepper



Garlic



Scallions



Lemon



Tri Tip
Steak



Cumin



Israeli
Couscous



Spinach

Ingredients	2 People	4 People	*Not Included
Red Bell Pepper	1	2	Allergens
Garlic	1 Clove	2 Cloves	
Scallions	2	4	1) Wheat
Lemon	1	1	
Tri Tip Steak	12 oz	24 oz	
Cumin	1 tsp	2 tsp	
Israeli Couscous	1) ¾ Cup	1½ Cups	Tools
Spinach	5 oz	5 oz	Medium pot, Zester,
Oil*	5 tsp	10 tsp	Large pan, Large bowl, Strainer, Small bowl

Nutrition per person Calories: 656 cal | Fat: 24 g | Sat. Fat: 5 g | Protein: 48 g | Carbs: 66 g | Sugar: 6 g | Sodium: 155 mg | Fiber: 9 g



1 Prep: Wash and dry all produce. Bring a medium pot of **salted water** to a boil. Core, seed, and thinly slice **bell pepper**. Mince **garlic**. Thinly slice **scallion whites**. Very finely mince **scallion greens**. Zest and halve **lemon** (you'll want about ½ tsp zest).



2 Cook the bell pepper mixture: Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell peppers** and cook until softened, 4-5 minutes. Add **scallion whites** and **garlic**, and cook until fragrant, about 1 minute. Season with **salt** and **pepper**. Remove from pan and set aside in a large bowl.



3 Cook the steak and couscous: Season **steak** on all sides with **cumin, salt, and pepper**. Heat another drizzle of **oil** in same pan over medium-high heat. Sear until cooked to desired doneness, 4-7 minutes per side. Set aside to rest 5 minutes. Meanwhile, add **couscous** to boiling water and cook until al dente, 7-9 minutes. Drain (just like pasta).



4 Make the scallion chimichurri: In a small bowl, combine **scallion greens**, a large drizzle of **oil**, half of the **lemon zest**, and a squeeze of **lemon** (to taste). Season with **salt** and **pepper**.

5 Make the couscous salad: Once ready, toss **couscous** into **bell pepper mixture** along with **spinach**, remaining **lemon zest**, a squeeze of **lemon**, and a drizzle of **oil**. Season with **salt** and **pepper**.

6 Serve: Thinly slice **steak** against the grain, and serve on a bed of **couscous salad**. Top with **scallion chimichurri** and enjoy!

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