



**NUTRITION** *per serving* 55g carbohydrates 40g fat 49g protein 293mg sodium | gluten-free, nut-free



Calories  
**770**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**6 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**

#### IN YOUR BOX

- 2 Garlic Cloves
- 16 oz. Russet Potatoes
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 Red Onion
- 2 Flat Iron Steaks
- 1 oz. Butter
- 1 tsp. Dried Oregano
- 2 Tbsp. Red Wine Vinegar
- 1 ½ oz. Mayonnaise

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Large Oven-Safe Pan
- Medium Oven-Safe Pan
- Small Bowl

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**HOME CHEF**

## Argentine Flat Iron Steak

with salsa criolla and crispy potatoes

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Heads up! Garlic** is used twice. Half is used in **salsa criolla** and remaining is used in **garlic aioli**.
- Vinegar** is traditional in Argentine **salsa criolla**. Add half the provided amount, taste, and add more if desired.
- Don't have a **large oven-safe pan**? Transfer potatoes to a foil-lined baking sheet to roast.

## FROM THE CHEF

When using oven-safe pans to roast meats and vegetables, always wrap handle of the pan with a kitchen towel or cover with an oven mitt. It's very easy, even for professional cooks, to forget this handle is very hot and grab it with a bare hand.

Flat iron steak is perfect for slicing before serving. Find the parallel lines of muscle fiber running down the meat (called the grain), and slice perpendicular to them, cutting against the grain. This makes sliced steak easier to chew, since muscle fibers are already broken up for you.

### Did you know...

Different versions of **salsa criolla** are served throughout South America, and can include pickled beets, avocado, or spicy chiles.



1

## Prepare the Ingredients

Mince **garlic**. Peel **potatoes** and cut into 1" dice. Stem, seed, and cut **red and yellow bell peppers** into ¼" dice. Peel and halve **red onion**. Cut halves into ¼" dice. Rinse **steaks**, pat dry, and season both sides with ½ tsp. **salt** and a pinch of **pepper**.



4

## Cook the Steaks

Place pan from previous step over medium-high heat. Add 1 tsp. **olive oil** to hot pan. Add **steaks** and sear on one side 3-4 minutes, or until a dark brown crust forms. Flip steaks and place pan in oven 5-7 minutes, or until steaks reach a minimum internal temperature of 145 degrees. Remove from oven and let rest at least 5 minutes.



2

## Roast the Potatoes

Place a large oven-safe pan over medium-high heat and melt **butter**. Add **potatoes** to hot pan and cook, while stirring, 1 minute. Cover, reduce heat to medium, and cook 5 minutes, stirring once halfway through. Uncover, place pan in oven, and roast 20-22 minutes, stirring halfway through, until golden brown and tender. Remove from oven, season to taste with **salt and pepper**, and set aside.



5

## Make the Aioli

While steaks cook, combine **mayonnaise**, remaining **garlic**, and a pinch of **pepper** in a small bowl. Set aside.



3

## Make the Salsa Criolla

While potatoes cook, place a medium oven-safe pan over medium heat. Add 2 Tbsp. **olive oil**, half the **garlic**, **oregano**, **yellow and red peppers**, **onions**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir and cook 1 minute. Cover and cook 3-5 minutes, or until **vegetables** are tender but slightly firm. Add **vinegar** (to taste) and cook an additional 2 minutes. Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove **salsa criolla** to a plate and wipe pan clean.



6

## Plate the Dish

Place **potatoes** and **salsa criolla** on a plate. Slice **steak** if desired (see From the Chef section for tips), and serve on top of salsa. Serve with **garlic aioli** on the side.