



GRILLED SIRLOIN STEAK

with Tomato Corn Salsa, Potatoes, and Charred Scallion Butter



HELLO
CHARRED SCALLION BUTTER
Grilled scallions are chopped and mixed into butter to give it a special smoky flavor.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 650**

-  Yukon Gold Potatoes
-  Scallions
-  Sirloin Steak
-  Sweet and Smoky Barbecue Seasoning
-  Corn on the Cob
-  Roma Tomatoes

START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. But keep an eye out for doneness, since cook times may vary (and use a thermometer, if you have one, for your steak).

BUST OUT

- Grill or large pan • Paper towel
- 2 Medium bowls
- Aluminum foil
- Butter (2 TBSP)
(Contains: Milk)
- Olive oil (2 TBSP)
- Vegetable oil (1 tsp)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Sweet and Smoky Barbecue Seasoning 2 TBSP
- Scallions 4
- Corn on the Cob 2
- Sirloin Steak 24 oz
- Roma Tomatoes 2

WINE CLUB

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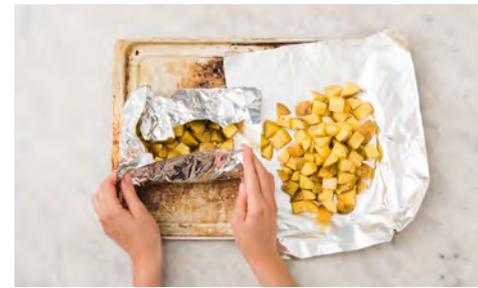
1 PREHEAT AND PREP

Wash and dry all produce. Preheat a grill for direct heat. (**TIP:** If cooking indoors, preheat oven to 450 degrees and heat a grill pan or large pan over medium-high heat.) Set aside **2 TBSP butter** in a medium bowl at room temperature. Cut **potatoes** into 1-inch cubes. Tear off two large pieces of foil (about 12 by 14 inches each).



4 GRILL CORN

Rub **corn cobs** with a drizzle of **olive oil** each. Tear off two pieces of foil, each large enough to wrap around corn. Place a corn cob on each piece and season with **salt** and **pepper**. Tightly wrap and seal foil around corn. Grill (or roast in oven) until tender and lightly charred, about 12 minutes, turning once. Unwrap and let cool. Once cool enough to handle, cut kernels from cob.



2 ROAST POTATOES

Place **potatoes** on foil, adding roughly half the potatoes to each piece. Sprinkle each with a drizzle of **olive oil** and season with **salt, pepper,** and **barbecue seasoning,** tossing to coat. Wrap and seal each piece of foil around potatoes, creating two packets. Place on grill (or in oven) and roast until tender, about 30 minutes, turning occasionally.



5 COOK STEAK

Meanwhile, pat **steak** dry with a paper towel and season all over with **salt** and **pepper**. Brush all over with a drizzle of **olive oil**. Lightly oil grill grates with **vegetable oil** (or heat a drizzle of oil in your pan). Add steak to grill (or pan) and cook until grill marks appear or desired doneness is reached, 7-8 minutes per side. Transfer to a cutting board and let rest at least 5 minutes, then slice against the grain.



3 MAKE SCALLION BUTTER

Trim fuzzy ends from **scallions** and brush with a drizzle of **olive oil**. Grill (or cook in pan) until nicely charred, 2-3 minutes, turning occasionally. Remove from heat and let cool. Once cool enough to handle, finely chop scallions and add to bowl with **butter**. Mash with a fork to combine. Season with **salt** and **pepper**.



6 FINISH SALSA AND SERVE

Chop **tomatoes** into small pieces. Place **corn kernels** and tomatoes in another medium bowl and toss to combine. Season with **salt** and **pepper**. Divide **steak** between plates. Top with as much of the salsa and **scallion butter** as you like (serve any extra on the side). Serve with **potatoes**.

FRESH TALK

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