



## Hanger Steak + Allium Chimichurri + Potatoes

Total Time: 25-30 minutes  
Serves 4



### What's in the Box

- 4 hanger steaks
- 1 bunch parsley
- 1 bunch cilantro
- 1 bunch alliums
- 2 lemons
- 1 bag pee wee potatoes

### From Your Kitchen

- 1½ cups extra virgin olive oil
- Pinch chili flakes
- 1 Tbs. unsalted butter
- Salt and pepper, to taste

### Equipment

- 1 rimmed sheet pan
- 1 large ovenproof sauté pan or cast iron skillet (approximately 11 inches)
- 1 medium saucepot
- Knife
- Food processor (or blender)
- Mug
- Measuring cups and measuring spoons
- Zester



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## To Prepare Chimichurri

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### Ingredient Prep

1 bunch cilantro, washed and dried	1 cup olive oil
1 bunch parsley, washed and dried	Pinch chili flakes
1 bunch alliums, washed and dried	1 lemon, zested and juiced
	1 lemon, juiced

(Remove steak from fridge 45 minutes before cooking. Remove from packaging; season well with salt.)

Wash and thoroughly dry cilantro, parsley, and alliums. Trim and discard just the ends. Roughly chop herbs.

In food processor or blender, combine cilantro, parsley, and alliums. Add 1 cup olive oil, red pepper flakes, and the zest from one lemon. Blend until well chopped. Just before serving, stir in the juice from both lemons. Season with salt and pepper, to taste.



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## To Cook Steaks

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### Ingredient Prep

4 hanger steaks, at room temperature  
1 Tbs. unsalted butter

Heat oven to 450°F for the steak and the potatoes.

Set large ovenproof pan over high heat; allow pan to get extremely hot. Add steaks and cook 3 minutes. Flip steaks.

Place pan in oven and cook 4 minutes more, for medium rare. Remove pan from oven; add butter and carefully swirl it around, allowing the butter to brown and coat steaks. Remove steaks from pan. Rest 10 minutes; slice.



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## To Cook Potatoes

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### Ingredient Prep

1 bag potatoes, scrubbed  
5-8 Tbs. Olive Oil

In medium saucepot, cover potatoes with at least 1-inch cold water; season with salt.

Place saucepot over high heat; bring to a boil. Reduce heat to medium; cook potatoes 8-10 minutes, or until easily pierced with a knife. Drain.

Coat sheet pan with 3 tablespoons olive oil. When potatoes are cool enough to handle, arrange them in a single layer, with space in between, on a baking sheet. Using the bottom of a mug, firmly press on each potato to smash the skin and expose the flesh. Drizzle with at least 2 Tbs. olive oil to coat. Use more if needed. Bake 15 minutes, or until golden brown and crispy.

Evenly divide steaks, smashed potatoes, and chimichurri amongst four plates.

