

Chipotle Rubbed Flank Steak

Servings: 2

From the kitchen of Megan Simmons

Ingredients

1 tsp chipotle or regular chili powder
1 tsp paprika
1/4 tsp salt
1 lb flank steak

Preparation

- 1) Preheat broiler to high.
- 2) Combine first 3 ingredients and coat the steak. Place on broiler pan and cook for 5 minutes each side (or to desired degree of doneness). Cut immediately when done.
- 3) Serve half and reserve the rest for Steak, Arugula, & Pear Pizza later in the week.

*Cooking temperature may differ depending on oven and thickness of steak. Make sure to keep an eye on it to cook to your liking.

Roasted Smashed Potatoes

Servings: 2-3

Adapted from America's Test Kitchen

Ingredients

1 lb 1 1/2 to 2 inch diameter small white potatoes, scrubbed
2 tablespoons extra-virgin olive oil
1/2 teaspoon dried thyme
Kosher salt and ground black pepper

Preparation

- 1) Adjust oven racks to top and bottom positions and heat oven to 500 degrees. Arrange potatoes on rimmed baking sheet, pour 3/4 cup water into baking sheet, and wrap tightly with aluminum foil. Cook on bottom rack until paring knife or skewer slips in and out of potatoes easily (poke through foil to test), 25 to 30 minutes. Remove foil and cool 10 minutes. If any water remains on baking sheet, blot dry with paper towel.
- 2) Drizzle 1 tablespoon oil over potatoes and roll to coat. Space potatoes evenly on baking sheet and place second baking sheet on top; press down firmly on baking sheet, flattening potatoes until 1/3 to 1/2 inch thick. Sprinkle with thyme leaves and season with salt and pepper; drizzle evenly with remaining 1 tablespoon oil.
- 3) Roast potatoes on top rack 15 minutes. Transfer potatoes to bottom rack and

continue to roast until well browned, 20 to 30 minutes longer. Serve immediately.