

# Steak & Miso-Roasted Vegetable Salad

with Ponzu Dipping Sauce

The word “ponzu” can be broken down simply: the element “pon” comes from the English word “punch,” while “su” is Japanese for “vinegar.” A “vinegar punch” is what you’ll get in the dipping sauce for juicy steaks. Ponzu itself is traditionally made with rice vinegar and mirin, but we’re taking it even further by combining ponzu with ginger, scallions and one of our signature spice blends. You can imagine how delicious and deeply complex the result is—better yet, you can taste it!



## Ingredients

- 2 5-Ounce Steaks
- 8 Ounces Purple Top Turnip
- 1 Bunch Kale
- ½ Pound Japanese Sweet Potatoes
- 2 Scallions

### Knick Knacks

- 2 Tablespoons Ponzu Sauce
- 1 Tablespoon Sesame Oil
- 1 1-Inch Piece Ginger
- ¼ Cup Sweet White Miso Paste
- 1 Teaspoon Miso Salad Spice Blend  
*(White Sesame Seeds, Black Sesame Seeds, Kibbled Nori & Aleppo Pepper)*

**Makes 2 Servings**

**About 535 Calories Per Serving**

**Cooking Time: 25 to 35 minutes**





1

**Prepare the ingredients:**

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the steaks from the refrigerator to bring to room temperature. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Remove and discard the kale stems; roughly chop the leaves. Remove and discard the turnip stem. Halve the turnip; cut each half into ¼-inch slices. Trim off and discard the ends of the sweet potatoes. Cut the sweet potatoes into ¼-inch rounds. Peel and mince the ginger. In a medium bowl, combine the **miso paste** and ¼ cup of water.

2

**Roast the vegetables:**

Place the **sweet potatoes** and **turnip** on a sheet pan. Drizzle with the **miso-water mixture** and toss to thoroughly coat. Arrange in an even layer and roast, stirring halfway through, 20 to 22 minutes, or until tender when pierced with a fork.

3

**Make the ponzu dipping sauce:**

While the vegetables roast, in a medium bowl, combine the **ginger**, **ponzu sauce**, **half the spice blend** and **half the green tops of the scallions**. Set aside.

4

**Cook the steaks & deglaze the pan:**

While the vegetables continue to roast, season the **steaks** with salt and pepper on both sides. In a medium pan, heat 2 teaspoons of olive oil on medium until hot. Add the seasoned steaks and cook, loosely covering the pan with aluminum foil, 3 to 4 minutes per side, or until they reach your desired degree of doneness. Transfer to a plate to rest, leaving any drippings in the pan. Add **2 tablespoons of water** to the pan of drippings; swirl to thoroughly combine. Remove from heat and set aside.

5

**Make the salad:**

While the steaks rest, in a large bowl, combine the **kale**, **sesame oil**, **white bottoms of the scallions**, **roasted vegetables**, **liquid from the pan of cooked steaks** and **remaining spice blend**; toss to coat. Season with salt and pepper to taste.

6

**Plate your dish:**

Find the lines of muscle (or grain) in the rested steaks; thinly slice against the grain. Divide the **miso-roasted vegetable salad** and **sliced steaks** between 2 dishes. Garnish with the **remaining green tops of the scallions**. Serve with the **ponzu dipping sauce** on the side. Enjoy!