





Grilled Spiced Steak

with Roasted Tomato Salsa and Pita

 20-30min  2 Servings

We LOVE steak, especially with a Mexican twist. We rubbed the steak with a spice blend normally used to flavor chorizo and topped it with a charred tomato salsa. This vibrant salsa comes together fast—tomato, scallions, and jalapeño take a quick trip under the broiler and then get tossed together with lime juice and fresh cilantro. And this all rests on fluffy pita that soaks up all the juices,...

What we send

- fresh jalapeño chile
- scallions
- chorizo chili spice blend
- limes
- pint grape tomatoes
- fresh cilantro
- sirloin steak filets

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

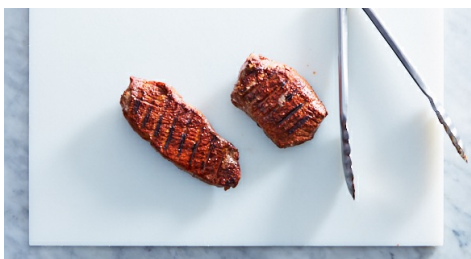
Nutrition per serving

Calories 568.0kcal, Fat 25.4g, Proteins 39.4g, Carbs 49.9g



1. Prep ingredients

Preheat broiler with rack nearest the heat source and light a grill if using. Slice **jalapeño** in half lengthwise. Trim ends from **scallions**. Slice **½ of the tomatoes** in half lengthwise. Pick leaves and tender stems from **cilantro**, and finely chop **stems**. Juice **limes**.



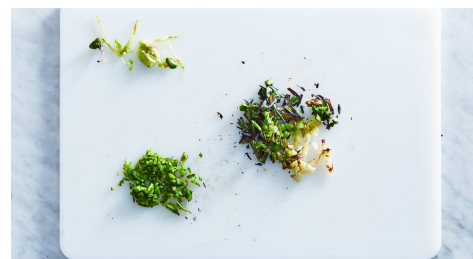
4. Grill steak

Preheat a grill pan, if using, over medium-high heat. Pat **steaks** dry and season all over with **chorizo spice blend** and ½ teaspoon **salt**. Grill steaks, turning once, until lightly charred on both sides, 3-4 minutes per side for medium-rare. Transfer to a cutting board to rest.



2. Broil vegetables

Place **jalapeño** cut side down on rimmed baking sheet along with **scallions** and **whole tomatoes**. Broil until tomatoes start to burst and vegetables are charred in spots, 3-5 minutes (watch closely as broilers vary widely). Transfer **jalapeño** to a small bowl and cover with plastic to soften skin, about 5 minutes.



5. Finish salsa

Chop **scallions** and add to **salsa**. Peel charred skin from **jalapeño**. Remove stem and seeds for less heat. Finely chop jalapeño and add as much as you'd like to the salsa, depending on your heat preference. Toss salsa to combine.



3. Make salsa

In a large bowl, combine **charred and fresh tomatoes**, **cilantro leaves** and **chopped stems**, **lime juice** and 1 tablespoon **oil**. Season to taste with **salt** and **pepper**.



6. Broil pita & serve

Broil **pita** directly on oven rack until warmed, flipping halfway through, about 1 minute (watch closely as broilers vary widely). Slice **steak** across the grain. Brush pita with oil, season with **salt** and **pepper**, and tear or cut in half. Serve **steak** on pita and top with salsa. Drizzle any **remaining steak juices** over top. Enjoy!