



Mexican-Style Steak Salad

with Avocado & Romaine



ca. 20min



4 Servings

This salad combines all of the intense flavors of carne asada. A mixture of Mexican spices and lime juice quickly marinate the steak, which is seared over high heat to create a satisfying char. We use the same skillet to blister tomatoes and concentrate their flavor. Combined with creamy avocado and pickled jalapeños, this will be your new family favorite. Cook, relax, and enjoy!

What we send

- fresh cilantro
- flank steak
- chorizo chili spice blend
- limes
- tomatoes on the vine
- avocado
- romaine hearts

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large skillet

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.

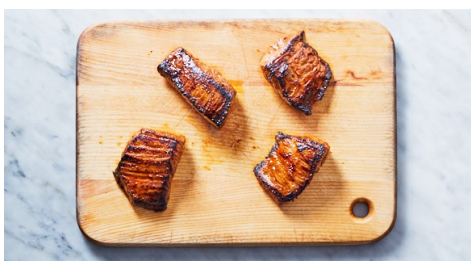
Nutrition per serving

Calories 404.0kcal, Fat 27.5g, Proteins 29.0g, Carbs 13.95g



1. Prepare steak

Juice **1 lime** into a small bowl. Whisk in the **chorizo chili spice blend** and **1 tablespoon oil**. Pat **steaks** dry and cut into 4 equal pieces. Rub **marinade** all over; let sit at room temperature for 15 minutes.



4. Cook steaks

Wipe out skillet and heat **1 tablespoon oil** over medium-high. Add **marinated steak** and cook until browned, 3-4 minutes per side. Transfer to a cutting board to rest, about 3 minutes.



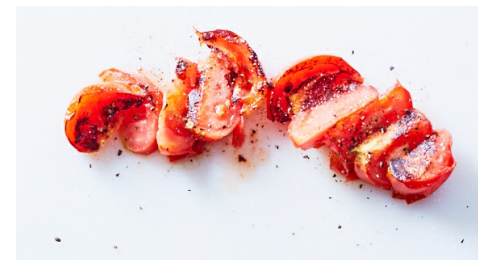
2. Prep salad ingredients

Meanwhile, trim core end from **romaine lettuce**. Quarter lettuce lengthwise, then cut crosswise into 1-inch pieces. Pick **cilantro leaves** from stems, discard stems. Finely chop **pickled jalapeños**.



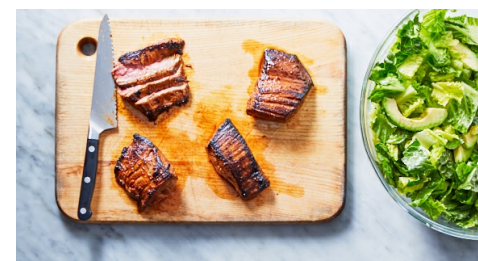
5. Prepare salad

In a large bowl, combine **juice from remaining lime**, **3 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Halve **avocado**, remove pit and skin, and slice. Add avocado to bowl with **romaine** and **¾ of the cilantro leaves** (reserve remaining leaves for garnish); toss to combine.



3. Blister tomatoes

Cut **tomatoes** in half and brush all over with **oil**. Heat a large skillet over high. Add tomato halves to skillet, cut side-down and cook, flipping halfway through, until charred in spots, about 2 minutes per side. Remove from skillet and when cool enough to handle cut tomatoes into ½-inch thick wedges. Season to taste with **salt** and **pepper**.



6. Slice steaks & serve

Slice **steaks** against the grain and season with **salt**. Serve **salad** topped with **tomatoes, sliced steak**, and as many **pickled jalapeños** as you would like. Garnish with **remaining cilantro leaves**. Enjoy!