



LOW CARB

Southwestern Steak Salad

with Charred Jalapeño-Lime Dressing



20-30min



2 Servings

Don't have a grill or grill pan? You can broil the corn and jalapeño instead. Preheat the broiler with the top rack 6 inches from the heat source. Place corn and jalapeño on a rimmed baking sheet and broil until lightly charred and tender, carefully turning once, about 5 minutes.

What we send

- sour cream
- sirloin steaks
- ear of corn
- plum tomato
- romaine heart
- fresh cilantro
- fresh jalapeño
- lime
- chorizo chili spice blend

What you need

- kosher salt & ground pepper
- sugar

Tools

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.

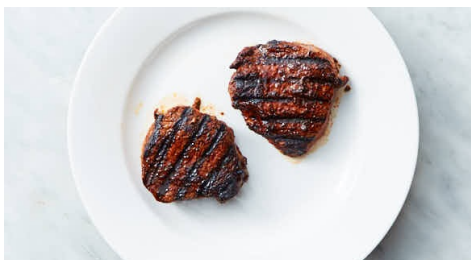
Nutrition per serving

Calories 510kcal, Fat 35g, Carbs 24g, Proteins 31g



1. Prep ingredients

Preheat a grill or grill pan to high. Shuck **corn**, removing any strings. Rub corn and **jalapeño** with **oil** all over and sprinkle with **salt** and **pepper**. Pat **steaks** dry, then rub with **oil**, **1 tablespoon chorizo chili powder**, **½ teaspoon salt**, and **a few grinds pepper**.



4. Cook steaks

Add **steaks** to grill or grill pan. Heat **1 tablespoon oil** in a medium skillet over medium, if using. Cook over medium heat until lightly charred and medium-rare, about 3 minutes per side (or longer for thicker steaks). Transfer to a cutting board to rest.



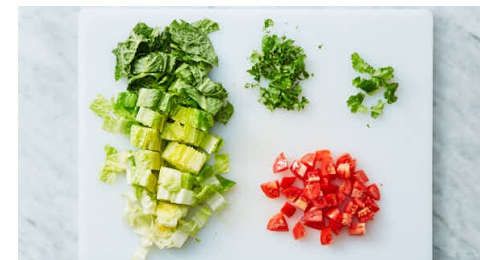
2. Grill corn & jalapeño

Add **corn** and **jalapeño** to grill or grill pan. Grill over high heat until corn is lightly charred all over, and jalapeño is charred and softened, turning occasionally, about 10 minutes. Remove from grill and set aside to cool. When corn is cool enough to handle, cut **corn kernels** from cob.



5. Make dressing

Squeeze **1 tablespoon lime juice** into a large bowl; cut any remaining lime into wedges. Finely chop **grilled jalapeño**. Taste jalapeño for heat level, then add 1-2 tablespoons (or more depending on heat preference) to lime juice. Whisk in **sour cream**, **2 tablespoons oil**, **1 tablespoon water**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**.



3. Prep salad

Meanwhile, halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding ends. Cut **tomato** into ½-inch pieces. Reserve **a few whole cilantro leaves** for serving, then roughly chop remaining leaves and tender stems together.



6. Dress salad & serve

Add **romaine**, **corn kernels**, **tomatoes**, and **chopped cilantro** to bowl with **dressing**. Toss to coat; season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **salad** topped with **steak**, **reserved cilantro leaves** and, if desired, **any remaining jalapeño**, and **a squeeze of lime**. Enjoy!