



Chile Rubbed Steak Tacos

with Salsa Verde & Creamy Slaw



20-30min



2 Servings

We've borrowed this recipe from "Martha Stewart's Grilling" cookbook. The steak is marinated in a lime juice and chile powder mixture, adding a ton of flavor to tender flank steaks. Rolling a lime between your palm and a hard surface helps to burst the individual segments inside making it easier to squeeze the lime juice after cutting in half or into wedges.

What we send

- fresh cilantro
- fresh jalapeño
- sirloin steaks
- tomatillos
- red onion
- shredded cabbage blend
- (6-inch) corn tortillas
- chili powder
- sour cream
- lime

What you need

- kosher salt & ground pepper
- olive oil
- 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 630kcal, Fat 28g, Carbs 65g, Proteins 33g



1. Marinate steaks

Preheat grill to medium-high, if using. Pat **steaks** dry. Squeeze **1 tablespoon lime juice** into a sealable plastic bag. Add **3½ teaspoons Mexican chili powder, 1 tablespoon oil, ½ teaspoon each salt and sugar, and several grinds of pepper**. Add steaks, seal bag, shake to coat, and let sit until step 6.



4. Make slaw

In a second medium bowl, combine **shredded cabbage blend, sour cream, and a generous pinch each salt and pepper**. Using your hands, gently squeeze a few times to soften.



2. Prep salsa verde

Remove husks from **tomatillos**, then rinse, halve, and finely chop. Peel and cut **onion** into ½-inch thick rounds, keeping slices intact; finely chop ¼ of the sliced onions. Halve **jalapeño**, remove stem and seeds, then finely chop. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



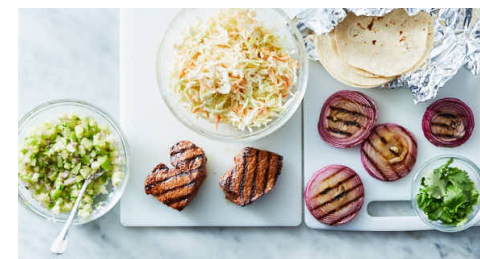
5. Grill onions & tortillas

Heat a grill pan or medium skillet over medium, if using. Rub **onion slices** with **oil**, add to grill, grill pan, or skillet. Cook, turning once or twice, until charred and just softened, 5-7 minutes. Transfer to a cutting board; cover to keep warm. Add **tortillas**, in batches, to grill or skillet; cook until lightly charred, 1-2 minutes. Wrap in foil as you go.



3. Make salsa verde

In a medium bowl, combine **tomatillos, chopped onions, chopped cilantro stems, and 1 tablespoon of the jalapeño** (or more depending on heat preference). Add **½ teaspoon salt** and a **pinch of sugar**.



6. Grill steaks & serve

Remove **steaks** from marinade, pat dry, and rub with **oil**. Add to grill, grill pan, or skillet; cook, turning occasionally, 6-8 minutes for medium-rare (depending on thickness). Transfer to a cutting board, cover, and rest for 5 minutes. Thinly slice **steaks**. Serve with **tortillas, onions, salsa verde, slaw, and cilantro leaves**. Build **tacos** at the table. Enjoy!