

8-person



Spice-Rubbed Steak Tacos

with Corn, Bean & Poblano Sauté



40-50min



8 Servings

A blend of ground chile peppers makes for a flavorful spice rub that might as well be labeled “magic fairy dust” for all the difference it makes to a good hanger steak. Vibrant quick-pickled radishes add a vinegary bite and a splash of color, while the poblano, corn, and black bean sauté rounds it out for a festive make-your-own-taco night. Cook, relax, and enjoy!

What we send

- apple cider vinegar
- steak
- dark chili powder
- red radish
- cans black beans
- poblano peppers
- scallions
- corn

What you need

- coarse kosher salt
- olive oil
- sugar

Tools

- aluminium foil
- fine-mesh sieve
- large skillet
- 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 824.0kcal, Fat 33.7g, Proteins 51.5g, Carbs 76.9g



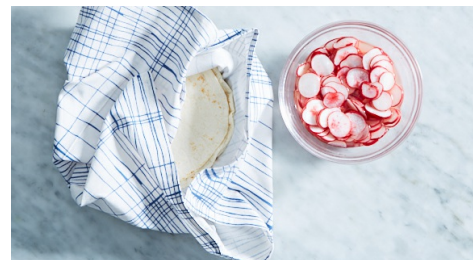
1. Marinate steaks

Pat **steaks** dry. (If necessary, use a sharp knife to slice either side of the white membrane that might run lengthwise down center of steaks to remove.) Cut any large pieces in $\frac{1}{2}$ crosswise. In a small bowl, combine **all but 1 teaspoon chili powder** (save for cookie recipe) with $\frac{1}{4}$ **cup oil** and **2 teaspoons salt** and rub all over steaks. Let sit until step 5.



4. Make sauté

Heat **3 tablespoons oil** in same large skillet over medium-high. Add **poblans** and **$1\frac{1}{2}$ teaspoons salt**; cook until just beginning to brown, 5-6 minutes. Add **corn** and $\frac{3}{4}$ **of scallions**; cook until warm, 1 minute. Add **black beans** and $\frac{2}{3}$ **cup water**, season with **salt**, and cook until poblans are tender, 5-7 minutes. Transfer to a bowl and keep warm. Rinse and dry skillet.



2. Make pickled radishes

Preheat oven to 250°F. Trim and thinly slice **radishes**. In a small bowl, whisk **vinegar**, $\frac{1}{4}$ **cup sugar**, and **$1\frac{1}{2}$ teaspoons salt**. Add radishes and toss. Heat a large skillet over medium-high. Add **tortillas**, one at a time, and lightly toast, about 15 seconds per side. Stack and wrap in foil as you go, then place in oven to keep warm until ready to serve.



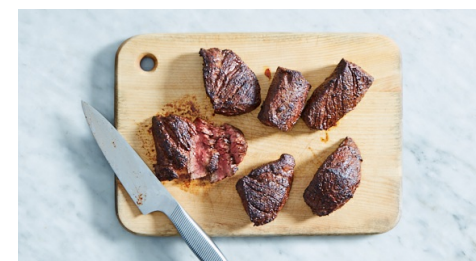
5. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** in batches; cook, turning occasionally, 6-10 minutes for medium-rare depending on thickness of steak. Reduce heat to medium halfway through. Transfer steaks to a baking sheet; place in the oven to keep warm. Rinse and wipe out skillet, add **1 tablespoon oil** and repeat with remaining steaks.



3. Prep sauté ingredients

Halve **poblans** and remove cores, stems, and seeds. Cut poblans into thin strips. Trim ends from **scallions** and thinly slice on the diagonal. Drain and rinse **black beans**.



6. Finish & serve

Transfer **steaks** to a cutting board, cover loosely, and let rest 5 minutes. Thinly slice steaks against the grain and transfer to a platter along with **corn, bean, and poblano sauté**. Serve with **tortillas, radishes, and remaining scallions** so guests can build their own **tacos**. Enjoy!