

Steak Tacos & Mole Verde

with Radishes & Avocado

The cuisine of Oaxaca, a state in Southern Mexico, is famous for its mole, or sauce. There are seven unique moles, each with its own flavor profile. Mole verde is the lightest of the seven. It gets its green tint from tomatillos (tart relatives of the tomato), pepitas, fresh herbs and lime juice. We're using this delicious sauce to bring a splash of brightness to our classic steak tacos, served with creamy avocado and peppery radishes.



Ingredients

- 1 Steak
- 6 Corn Tortillas
- 4 Ounces Tomatillos
- 2 Radishes
- 1 Avocado
- 1 Lime
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Pepitas
- 2 Teaspoons Steak Taco Spice Blend
(Ancho Chile Powder, Chipotle Chile Powder, Ground Cumin, Dried Mexican Oregano & Garlic Powder)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the papery husks of the tomatillos; medium dice the tomatillos. Finely chop the cilantro leaves and stems. Trim off and discard the ends of the radishes; very thinly slice the radishes into rounds. Quarter the lime. Pit, peel and thinly slice the avocado; top with **the juice of 1 lime wedge** to prevent browning.

2



Toast & chop the pepitas:

In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **pepitas** and cook, stirring occasionally, 2 to 4 minutes, or until lightly browned and fragrant. Transfer to a paper towel-lined plate; immediately season with salt. When cool enough to handle, transfer to a cutting board and finely chop. Wipe out the pan.

3



Cook the steak:

Pat the **steak** dry with paper towels; season on both sides with salt, pepper and **half the spice blend**. In the pan used to toast the pepitas, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steak and cook 2 to 3 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan. Top the cooked steak with **the juice of 1 lime wedge**; loosely cover with aluminum foil and set aside to rest for at least 5 minutes.

4



Make the mole verde:

While the steak rests, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **tomatillos** and **remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Add **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thickened and saucy. Transfer to a medium bowl. Using a fork, mash the cooked tomatillos to your desired consistency. Stir in the **chopped pepitas**, **¾ of the cilantro** and **the juice of the remaining lime wedges**; season with salt and pepper to taste. Rinse and dry the pan.

5



Warm the tortillas:

Heat the pan used to cook the tomatillos on medium until hot. Working in batches, add the **tortillas** and warm 30 seconds to 1 minute per side, or until soft and pliable. Divide between 2 plates.

6



Finish & plate your dish:

Transfer the **rested steak** to a cutting board. Find the lines of muscle (or grain) of the steak; thinly slice crosswise against the grain. Stir any juices from the cutting board into the bowl of **mole verde**. Divide the sliced steak, mole verde and **avocado** between the **warmed tortillas**. Garnish with the **radishes** and **remaining cilantro**. Enjoy!