Spiced Steaks & Tomato-Avocado Salad

with Creamy Cone Cabbage & Red Onion Slaw

Tonight, we're serving up a Mexicaninspired spin on the classic steak
dinner. After coating our steaks in a
warming blend of spices, we're pansearing them to perfection. (As the
steaks cook, the spices char slightly
in the pan, adding smoky depth of
flavor.) To complement the steaks,
we're adding two delicious sides: a
light salad of summery ingredients
(which just need a little olive oil, salt
and pepper) and a tangy-sweet cone
cabbage slaw, dressed with lime juice
and Mexican crema.

Blue Apron Wine Pairings

Danse Chèvre Vacqueyras, 2014 Archival Petite Sirah, 2014





Ingredients

- 2 Striploin Steaks
- 2 Limes
- 1 Avocado
- 1 Head Cone Cabbage
- 1 Red Onion
- 1 Tomato
- 1 Bunch Cilantro

Knick Knacks

- 1 Tablespoon Sugar
- 1/4 Cup Mexican Crema
- 1 Tablespoon Mexican Spice Blend

(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 4 servings | Calories: about 500 per serving Prep Time: 15 minutes | Cook Time: 15–25 minutes



Prepare the ingredients:

Wash and dry the fresh produce. Quarter the limes. Cut out and discard the cabbage core; thinly slice the leaves. Peel and thinly slice the onion. Core and medium dice the tomato. Pit, peel and medium dice the avocado; toss with **the juice of 1 lime wedge** to prevent browning. Pick the cilantro leaves off the stems; discard the stems.



Make the slaw:

In a large bowl, combine the **cabbage**, **crema**, **sugar**, **the juice of 3 lime wedges** and as much of the **onion** as you'd like (you may have extra onion). Toss to combine and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.



Cook the steaks:

While the slaw marinates, pat the **steaks** dry with paper towels; transfer to a cutting board and cut in half crosswise. Season the halved steaks with salt, pepper and the **spice blend** on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks; cook 2 to 3 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Remove from heat and set aside in a warm place; let rest for at least 5 minutes.



Make the salad:

While the steaks cook, in a large bowl, combine the **tomato** and **avocado**; season with salt and pepper. Drizzle with olive oil and toss to mix; season with salt and pepper to taste.

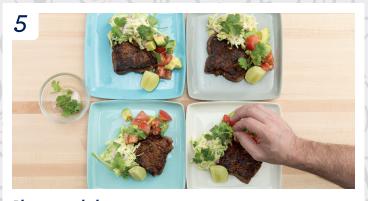


Plate your dish:

Divide the **rested steaks**, **slaw** and **salad** between 4 plates. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!