

Spiced Steaks & Tomato-Avocado Salad

with Creamy Cone Cabbage & Red Onion Slaw

Tonight, we're serving up a Mexican-inspired spin on the classic steak dinner. After coating our steaks in a warming blend of spices, we're pan-searing 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
¼ 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



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp298

1



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.

2



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.

3



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.

4



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.

5



Plate your dish:

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