

Mexican-Spiced Steaks & Cilantro Sauce

with Radish, Tomato & Chayote Squash Salad













2 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com



To elevate our seared, spiced steaks, we're topping them with a bright, herbaceous mix of cilantro sauce, lime juice, and spicy pickled jalapeño—tempered by a crisp, refreshing vegetable salad served on the side.

Ingredients

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|  2 Steaks |  ¼ cup Cilantro Sauce |
|  1 Chayote Squash |  2 Tbsps Grated Cotija Cheese |
|  3 oz Radishes |  2 Tbsps Raw Pepitas |
|  4 oz Grape Tomatoes |  1 Shallot |
|  1 Lime |  1 Tbsp Rice Vinegar |
|  1 oz Sliced Pickled Jalapeño Pepper |  1 Tbsp Mexican Spice Blend* |

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

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

CARB CONSCIOUS
600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.
blueapron.com/wine

1 Prepare the ingredients & marinate the radishes

- Wash and dry the fresh produce.
- Quarter the **lime**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Peel and thinly slice the **shallot**.
- Halve the **squash** lengthwise; if present, remove the pit, then thinly slice the squash crosswise.
- Halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a large bowl, combine the **sliced radishes**, **sliced shallot**, and **vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Make the sauce

- Meanwhile, in a bowl, combine **the juice of 2 lime wedges**, **half the cilantro sauce**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



3 Toast the pepitas

- In a medium pan, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pepitas** and **a pinch of the spice blend**; season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a bowl and immediately season with salt.
- Rinse and wipe out the pan.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare, or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.



5 Make the salad & serve your dish

- Meanwhile, to the bowl of **marinated radishes**, add the **sliced squash**, **seasoned tomatoes**, **remaining cilantro sauce**, and **the juice of the remaining lime wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **salad**. Top the steaks with the **sauce**. Top the salad with the **toasted pepitas**. Garnish with the **cheese**. Enjoy!



*An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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