

Mexican Strip Steaks & Jalapeño-Cilantro Sauce

with Chile-Lime Vegetables & Toasted Pepitas

INGREDIENT IN FOCUS

Chipotle paste is made from dried, smoked jalapeños, so it packs a kick! We're tempering it here with a bit of sweet honey and tangy lime juice to lend bright, bold flavor to our roasted vegetables.

TECHNIQUE TO HIGHLIGHT

Toasting pepitas briefly in the pan brings out their rich, nutty flavor and crunchy texture—perfect for sprinkling over the vegetables and swoosh of sour cream.



PREMIUM

2 SERVINGS

🕒 40-50 MINS



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

Ingredients

-  2 12-oz New York Strip Steaks
-  1 head Romanesco, White, or Multicolored Cauliflower
-  1 Red Onion
-  3 oz Shishito Peppers
-  1 Lime
-  1 bunch Mint

-  ¼ cup Cilantro Sauce
-  1 oz Sliced Pickled Jalapeño Pepper
-  2 Tbsps Raw Pepitas
-  2 tsps Chipotle Chile Paste
-  ¼ cup Sour Cream
-  2 tsps Honey

-  1 Tbsp Mexican Spice Blend*

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

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1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve and peel the **onion**; cut crosswise into ½-inch-wide wedges, keeping the layers intact.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Pick the **mint** leaves off the stems.
- Quarter the **lime**.
- Cut off and discard the stems of the **shishito peppers**; cut into 1-inch pieces. Place in a bowl; drizzle with **olive oil** and season with salt and pepper.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **cilantro sauce**, the **juice of 1 lime wedge**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- In a separate, large bowl, whisk together the **honey** (kneading the packet before opening), the **juice of 2 lime wedges** (you will have 1 extra lime wedge), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the **sour cream** and **1 teaspoon of olive oil**; season with salt and pepper.



2 Roast & dress the vegetables

- Place the **onion wedges** and **cauliflower florets** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer on one side of the pan.
- Roast 10 minutes. Leaving the oven on, remove from the oven. Carefully add the **seasoned shishito pepper pieces** to the other side of the sheet pan.
- Return to the oven and roast 9 to 11 minutes, or until browned and tender when pierced with a fork.
- Transfer to the large bowl of **chile-lime sauce**; stir to coat. Taste, then season with salt and pepper if desired.



3 Toast the pepitas

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pepitas**; 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.
- Wipe out the pan.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 5 to 7 minutes per side 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 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Divide the **seasoned sour cream** between two dishes; spread into an even layer on one side of each dish. Top with the **dressed vegetables**.
- Serve the **sliced steaks** with the **finished vegetables**. Top the steaks with the **jalapeño-cilantro sauce**. Garnish the vegetables with the **toasted pepitas** and **mint leaves** (tearing just before adding). Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 1010, Total Carbohydrates: 40g, Dietary Fiber: 10g, Added Sugars: 6g, Total Fat: 62g, Saturated Fat: 19g, Protein: 82g, Sodium: 1950mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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

Blue Apron, LLC
New York, NY 10005

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