



## Chili-Rubbed Steak Tacos

with Salsa Verde & Creamy Slaw



20-30min



2 Servings

If you don't have a grill or grill pan, place onions on a rimmed baking sheet and broil until tender and lightly charred, 4-8 minutes. Heat a skillet over medium-high. Add tortillas, 1 at a time, and cook until warm and browned in spots, 1-2 minutes. Heat 1 tablespoon oil in same skillet over medium-high. Add steaks and cook until lightly charred and medium-rare, 3-4 minutes per side.

## What we send

- 10 oz pkg sirloin steaks
- 2 limes
- ¼ oz chili powder
- ½ lb tomatillos
- 1 red onion
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream <sup>7</sup>
- 14 oz cabbage blend
- 6 (6-inch) corn tortillas

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- grill or grill pan

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 73g, Protein 43g



### 1. Marinate steaks

Preheat grill to medium-high, if using. Pat **steaks** dry. Squeeze **1 tablespoon lime juice** into a sealable plastic bag. Cut any remaining lime into wedges. Add **all of the chili powder, 1 tablespoon oil, ½ teaspoon each of salt and sugar, and several grinds of pepper**. Add steaks, seal bag, and shake to coat. Let sit in bag to marinate until step 6.



### 4. Make slaw

In a second medium bowl, combine **sour cream, 4 cups shredded cabbage blend, and a generous pinch each of salt and pepper**. Use your hands to gently squeeze a few times to soften.



### 2. Prep salsa verde

Remove any husks from **tomatillos**, then rinse, halve, and finely chop. Cut **onion** into ½-inch thick rounds, keeping slices intact. Finely chop ¼ of the onion rings (about 1 large slice). Halve **jalapeño**, remove stem and seeds, and finely chop. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



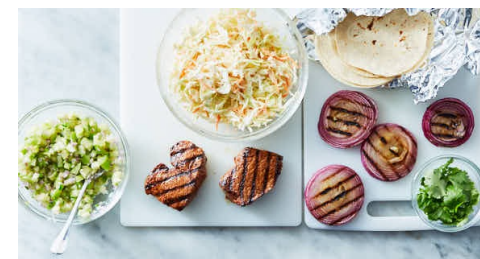
### 5. Grill onions & tortillas

Heat a grill pan to medium, if using. Rub **onion slices** with **oil**, then add to grill or grill pan. Cook, turning once or twice, until charred and just softened, 5-7 minutes. Transfer to a cutting board; cover to keep warm. Grill **6 tortillas**, in batches, until lightly charred, 1-2 minutes. Wrap in foil as you go to keep warm.



### 3. Make salsa verde

In a medium bowl, stir to combine **tomatillos, chopped onions, chopped cilantro stems, and 1 tablespoon jalapeño** (or more depending on heat preference), and **a pinch of sugar**. Season to taste with **salt and pepper**.



### 6. Grill steaks & serve

Remove **steaks** from marinade, pat dry, and rub with **oil**. Grill, turning occasionally, until cooked to medium-rare, 6-8 minutes (or longer if desired). Transfer to a cutting board, cover, and rest for 5 minutes. Thinly slice **steaks**. Serve **tortillas** topped with **steak, onions, salsa verde, slaw, and cilantro leaves**. Pass **any lime wedges** for squeezing over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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