



LOW CARB

LOW CALORIE

Spiced Steak & Cilantro Butter

with Mexican Corn & Marinated Peppers



30-40min



2 Servings

Queso blanco is typically a fresh cow's milk cheese with a slightly crumbly texture and a mild, milky flavor. It's one of the star ingredients in Mexican-style corn, adding a savory element to sweet summer corn.

What we send

- ears of corn
- sirloin steaks
- Tam-pico de gallo
- green bell pepper
- garlic
- queso blanco ⁷
- fresh cilantro

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

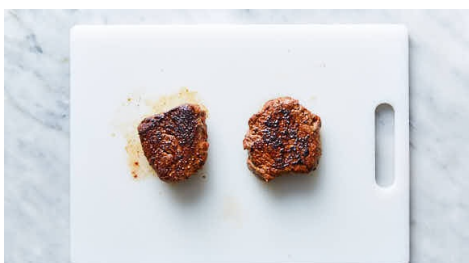
Nutrition per serving

Calories 630kcal, Fat 44g, Carbs 24g, Proteins 35g



1. Prep ingredients

Take out **3 tablespoons butter** to soften. Halve **pepper**, remove stem, core, and seeds, then thinly slice. Peel and finely chop **2 teaspoons garlic**. Shuck **corn**, remove any strings, and cut kernels from cobs. Finely chop **cilantro leaves and stems** together.



4. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add steaks to skillet and cook until deeply browned and medium-rare, 3-4 minutes per side. Transfer to a cutting board. Wipe out skillet if very brown on bottom.



2. Season steaks

Pat **steaks** dry. In a small bowl, combine **1 teaspoon of the Tam-pico de gallo spice blend** and **a few grinds pepper**. Rub seasoning all over steaks.



5. Cook corn

Heat **1 tablespoon oil** in same skillet over medium-high. Add **corn**, **remaining garlic**, **¼ cup water**, **¼ teaspoon salt**, and **a few grinds pepper**. Cook until corn is tender and garlic is fragrant, 2-3 minutes. Remove from heat. Stir in **1 tablespoon of the cilantro** and **1 tablespoon of the softened butter**. Crumble **queso blanco** into corn.



3. Marinate peppers

In a medium bowl, combine **½ teaspoon of the garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil**. Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high. Add **peppers**, **1 tablespoon water**, and **a pinch each salt and pepper**. Cook until tender and browned in spots, 4-5 minutes. Transfer peppers to bowl with **vinaigrette**, cover, and set aside until step 6.



6. Finish & serve

In a small bowl, mash together **¼ teaspoon of the Tam-pico de gallo spice blend**, **remaining 2 tablespoons softened butter**, and **remaining cilantro**. Spread **spiced cilantro butter** on **steaks**, then thinly slice. Serve **steaks** with **corn** and **marinated peppers** alongside. Enjoy!