



## Grilled Spiced Steak

with Roasted Tomato Salsa & Pita



30-40min



2 Servings

We LOVE steak, especially with a well-seasoned twist. We rubbed the steak with a spice blend normally used to flavor chorizo and topped it with a charred tomato salsa. This vibrant salsa comes together fast—tomato, scallions, and jalapeño take a quick trip under the broiler and then get tossed together with lime juice and fresh cilantro. It all sits atop a fluffy pita that soaks up those delicious juices.



## What we send

- 1 jalapeño chile
- 2 scallions
- 1 pkg grape tomatoes
- ½ oz fresh cilantro
- 1 lime
- 10 oz pkg sirloin steaks
- ¼ oz chorizo chili spice blend
- 2 Mediterranean pitas <sup>1,2,3</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- grill or grill pan
- rimmed baking sheet

## Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 490kcal, Fat 18g, Carbs 52g, Protein 31g



### 1. Prep ingredients

Preheat broiler with rack 6 inches from heat source. Preheat grill to medium-high if using. Slice **jalapeño** in half lengthwise. Trim ends from **scallions**. Slice **½ of the tomatoes** in half lengthwise. Pick leaves and tender stems from **cilantro**, and finely chop **stems**. Juice **lime**.



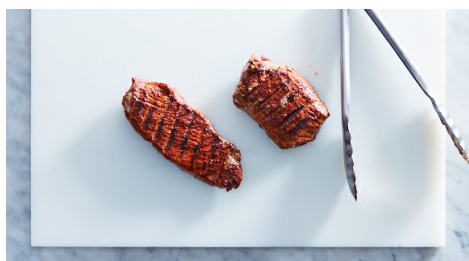
### 2. Broil vegetables

Place **jalapeño** cut side down on a rimmed baking sheet. Add **scallions** and **whole tomatoes**. Broil until tomatoes start to burst and vegetables are charred in spots, 3-5 minutes (watch closely as broilers vary). Transfer **jalapeño** to a small bowl and cover with plastic to soften skin, about 5 minutes.



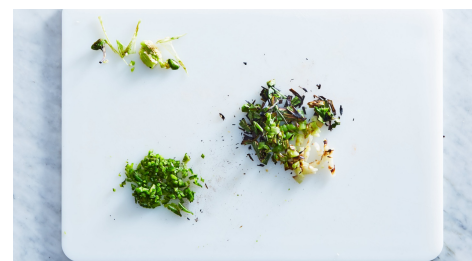
### 3. Make salsa

In a large bowl, combine **charred and fresh tomatoes, cilantro leaves** and **chopped stems, lime juice** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



### 4. Grill steak

Preheat a grill pan over medium-high heat, if using. Pat **steaks** dry and season all over with **chorizo spice blend** and **salt**. Grill steaks, turning once, until lightly charred on both sides, 3-4 minutes per side for medium-rare. Transfer to a cutting board to rest.



### 5. Finish salsa

Chop **scallions** and add to **salsa**. Peel charred skin from **jalapeño**. Remove stem and seeds for less heat. Finely chop jalapeño and add as much as you'd like to the salsa, depending on your heat preference. Toss salsa to combine.



### 6. Broil pita & serve

Broil **pita** directly on oven rack until warmed, flipping halfway through, about 1 minute (watch closely as broilers vary widely). Slice **steak** across the grain. Brush pita with oil, season with **salt** and **pepper**, and tear or cut in half. Serve **steak** on pita and top with salsa. Drizzle any **remaining steak juices** over top. Enjoy!