



Grilled 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 skillet over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side.

What we send

- 2 sirloin steaks
- 1 lime
- chili powder (use 3½ tsp)
- ½ lb tomatillos
- 1 medium red onion
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 1 pkt sour cream ⁷
- shredded cabbage blend (use 4 cups)
- (6-inch) corn tortillas (use 6)

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- grill or grill pan

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 600kcal, Fat 18g, Carbs 71g, Proteins 42g



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 **3½ teaspoons 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 of the shredded cabbage blend, and a generous pinch each of salt and pepper**. Using your hands, gently squeeze a few times to soften.



2. Prep salsa verde

Remove 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. Halve **jalapeño**, remove stem and seeds, and finely chop. Pick **cilantro leaves** from stems; finely chop stems, keeping leaves whole.



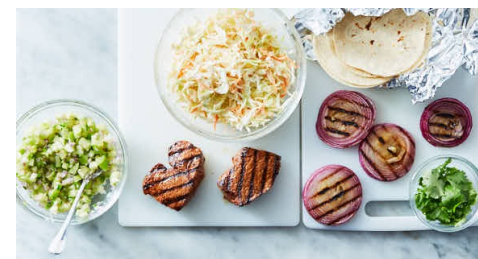
5. Grill onions & tortillas

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.



3. Make salsa verde

In a medium bowl, stir to combine **tomatillos, chopped onions, chopped cilantro stems, and 1 tablespoon of the jalapeño** (or more depending on heat preference), **½ teaspoon salt**, and a **pinch of sugar**.



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. Enjoy!