



Ancho-Rubbed Steak

with Corn, Bean, and Poblano Sauté



30-40min



2 Servings

A blend of pasilla and ancho peppers makes for a flavorful spice rub that might as well be labeled “magic fairy dust” for all the difference it makes to a good sirloin steak. Vibrant quick-pickled radishes add a vinegary bite and a splash of color, while the poblano, corn and bean sauté rounds it out for a hearty meal. Cook, relax, and enjoy!

What we send

- pasilla-ancho chile mix
- ball tip steak
- radishes
- apple cider vinegar
- poblano pepper
- black beans
- frozen corn
- white corn tortillas
- scallions

What you need

- coarse salt
- sugar

Tools

- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 22g, Carbs 79g, Proteins 55g



1. Marinate steak

Preheat oven to 300°F. Pat **steaks** dry. In a small bowl, combine **pasilla-ancho chile mix** with **1 tablespoon oil** and $\frac{1}{2}$ **teaspoon salt** and rub all over **steaks**. Let sit 10 minutes.



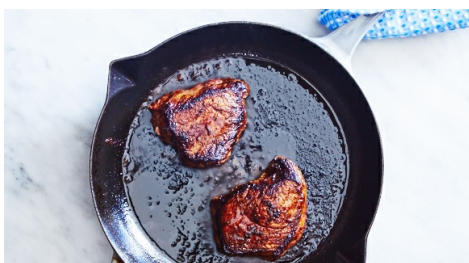
2. Make pickled radishes

Trim ends from **radishes**, then thinly slice. In a small bowl, combine **cider vinegar** with **1 tablespoon sugar** and $\frac{1}{2}$ **teaspoon salt**. Add **radishes** and toss to combine. Stack **corn tortillas** and wrap in foil, then place in oven to warm until ready to serve. (Alternatively, wrap the tortillas in a clean kitchen towel and microwave for 1 minute just before serving.)



3. Prep sauté ingredients

Halve **poblano**, then remove core, stem, and seeds. Cut **poblano** lengthwise into thin strips. Trim ends from **scallions**, then thinly slice on the bias. Drain and rinse **black beans**.



4. Cook steak

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks** and cook, turning once, until well-browned and medium-rare, about 6 minutes total (or more or less depending on thickness). Transfer **steaks** to a board, cover, and let rest until ready to serve.



5. Make sauté




Wipe out skillet and return to medium-high heat. Add **1 teaspoon oil**, **sliced poblano**, and $\frac{1}{2}$ **teaspoon salt** and cook until just beginning to brown, 3-4 minutes. Add **corn** and $\frac{3}{4}$ of the **scallions** and cook until heated through, about 1 minute. Add **black beans**, season to taste with **salt**, and cook just until heated through, about 2 minutes more.



6. Unwrap tortillas

Unwrap **tortillas**. Drain **radishes**. Slice **steaks** across the grain and transfer to a platter or plates along with **corn, bean, and poblano sauté**. Use the **tortillas** to build your own tacos with **steak** and **poblano sauté**. Top with **pickled radishes** and **remaining scallions**. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**