



## Ancho-Rubbed Steak

with Corn, Bean, and Poblano Sauté



40 minutes



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

- 2, 6 oz sirloin steaks
- 2 tsp pasilla-anchito chile mix
- 6 oz radishes
- 1.7 oz apple cider vinegar
- 6, small corn tortillas
- 1 poblano pepper
- 3 scallions
- 15 oz can black beans
- ¾ cup corn kernels

## What you need

- neutral oil such as vegetable, canola, or safflower
- coarse salt
- sugar

## Tools

- strainer
- medium skillet

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

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

## Nutrition per serving

Calories 770kcal, Fat 22.2g, Proteins 55.1g, Carbs 79.6g



### 1. Marinate steak

Preheat oven to 300°F. Pat **steaks** dry. In a small bowl, combine **pasilla-anchito chile mix** with **1 tablespoon oil** and ½ **teaspoon salt** and rub all over **steaks**. Let sit 10 minutes.



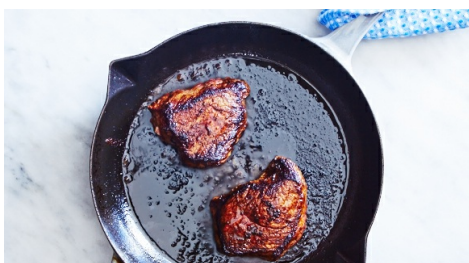
### 2. Make pickled radishes

Trim ends from **radishes**, then thinly slice. In a small bowl, combine **cider vinegar** with **1 tablespoon sugar** and ½ **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 ½ **teaspoon salt** and cook until just beginning to brown, 3-4 minutes. Add **corn** and ¾ 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](https://marleyspoon.com)    **#marthaandmarleyspoon**