

STEAK WITH CHARRED SCALLION SAUCE



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Steaks (about 1-inch thick)	4 (6 oz each)	Cilantro, roughly chopped	1 cup
Green onions	1 bunch	Oil	2 tbsp
Jalapeño (split lengthwise, seeded)	1	Chipotle powder	1 tsp
Garlic cloves, unpeeled	2 large	Kosher salt	4 tsp (divided)
Limes, juiced	2	Freshly cracked black pepper	2 tsp



PREPARATION

- 👉 Season steaks on both sides with 3 tsp salt and black pepper. Let sit at room temperature for 15 minutes.
- 👉 Heat a grill pan or skillet over medium-high heat. Toss green onions, jalapeño, and garlic cloves with 1 tbsp. oil.
- 👉 Char the green onions, jalapeño, and garlic for 3-5 minutes, turning occasionally, until softened and lightly blackened. Remove from heat. Peel garlic.
- 👉 Add remaining oil to the pan. Cook steaks 4-5 minutes per side (or to desired doneness). Remove and rest 5 minutes.
- 👉 Chop the charred green onions and jalapeño.
- 👉 In a bowl, combine them with garlic, lime juice, cilantro, chipotle powder, and remaining 1 tsp. salt.
- 👉 Slice steaks if desired and spoon the charred scallion sauce generously over the top. Serve warm, enjoy!