



HOME CHEF

Southwestern Grilled Sirloin Steak

With Elotes Salad, Red Rice, and Salsa Verde



Take a trip to the American Southwest with this Tex-Mex version of steak night. Tomatillos have long been a staple of Mexican cuisine, and this simple, piquant salsa verde may just make them a staple in your kitchen. Elote is a common street food in Hispanic communities where corn on the cob is roasted and served with lime, fresh cheese, and chili powder. Crack open a cold cerveza and your steak night will be anything but ordinary.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 781
Carbohydrates: 98g
Fat: 21g
Protein: 68g
Sodium: 1398mg
per serving

DIETARY



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

Mexican Lager
Fume Blanc
Margarita (no salt)

INGREDIENTS

8 oz. Tomatillo
1 Red Onion
1 Jalapeño Pepper
4 Cilantro Sprigs
1 Lime
7 oz. Diced Tomatoes,
Canned
4 oz. Parboiled Rice
12 oz. Sirloin Steaks
2 tsp. Chili Powder, Dark
8 ½ oz. Corn Kernels, Frozen
1 ½ oz. Queso Fresco

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Mixing Bowl
Medium Pot
Grill Pan or Outdoor Grill
Small Pot

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Prepare the Ingredients

Preheat broiler on high and prepare a baking sheet with aluminum foil. Peel papery husks from **tomatillos** and rinse sticky residue from the outside. Thoroughly wash the other produce and pat dry. Peel **red onion** and cut into ¼” dice. Stem and cut **jalapeño** in half lengthwise. Discard seeds. Leave one half intact and finely mince other half. Stem and roughly chop **cilantro**. Zest **lime** and quarter.



Make the Salsa Verde

Place **tomatillos** and **jalapeño half** on baking sheet and drizzle with **olive oil**. Place in broiler for 4-5 minutes until tomatillos begin to blacken. Remove and let cool. Crush tomatillos by hand in a mixing bowl. Mince broiled jalapeño and add to crushed tomatillos (to taste—it’s spicy!). Add **cilantro**, reserving a pinch for garnish, and ¼ cup of diced **red onions**. Season with a pinch of **salt** and **pepper** and set aside.



Make the Red Rice

Heat 1 tsp. **olive oil** in a medium pot over medium heat. Add the remaining **onions** and minced **jalapeño** (to taste). Cook until they begin to soften, about 4-5 minutes. Add the **diced tomatoes** and cook 3 more minutes. Add 1 cup of **water** and turn heat on high. When the water reaches a boil, add **rice** and stir. Reduce heat to low, cover pot, and cook 15-20 minutes, or until rice is tender. Remove from heat and set aside.



Cook the Steaks

Heat a grill pan or outdoor grill to medium-high. Season both sides of the **sirloin steaks** with half of the **chili powder** and a pinch of **salt** and **pepper**. Drizzle with **olive oil**. Cook steaks 5-6 minutes per side or until the internal temperature reaches 145 degrees. Remove to a plate and let rest while you make the corn.



Make the Elotes Corn Salad

Combine **corn kernels** and remaining **chili powder** in a small pot over high heat. When the corn begins to char, remove from heat and add **lime zest** and **juice** from half the lime. Season with a pinch of **salt** and **pepper**.



Plate the Dish

Place a bed of **rice** near the center of the plate and **elotes corn salad** next to the rice. Spoon a generous pool of **salsa verde** in front of that and rest the **steak** in the sauce. Garnish the corn (and steak, if desired) with the **queso fresco**, remaining **cilantro**, and **lime quarters**.