



SEP  
2016

## Mole-Spiced Steak Tacos

with Poblano and Mexican Corn Salad

Mole isn't your ordinary Mexican spice blend. It contains onion, garlic, chiles, ground seeds such as sesame or pumpkin, and a secret ingredient: CHOCOLATE! Although the seasoning doesn't lend sweetness to the dish, it does contribute an irresistible richness.



Prep: 10 min  
Total: 35 min



level 1



nut  
free



Sirloin Steak  
Tips



Flour  
Tortillas



Poblano  
Pepper



Corn



Red  
Onion



Sour  
Cream



Mole Spice  
Blend




Lime



Chili  
Powder

## Ingredients

	2 People	4 People	*Not Included
Sirloin Steak Tips	12 oz	24 oz	<b>Allergens</b>
Flour Tortillas	1)	6	1) Wheat
Poblano Pepper	1	2	2) Milk
Corn	1 Can	2 Cans	
Red Onion	1	2	
Sour Cream	2)	6 T	
Mole Spice Blend	1 T	2 T	
Chili Powder 	1 t	2 t	<b>Tools</b>
Lime	1	2	Strainer, 2 Medium bowls,
Oil*	4 t	8 t	Large pan, Foil, Paper towel,
			Small bowl

**Nutrition per person** Calories: 884 cal | Fat: 34 g | Sat. Fat: 12 g | Protein: 53 g | Carbs: 86 g | Sugar: 12 g | Sodium: 602 mg | Fiber: 9 g

1



**1 Prep: Wash and dry all produce.** Preheat the oven to 400 degrees. (If you have a microwave you can skip this step.) Core, seed, and very thinly slice the **poblano**. Halve and peel the **onion**. Thinly slice one half. Finely dice the remaining half. Drain the **corn**. Cut the **lime** into wedges. Toss the **steak** in a medium bowl with **2 teaspoons mole spice blend** (we sent more), a drizzle of **oil**, and a large pinch of **salt** and **pepper**. Set aside.

2



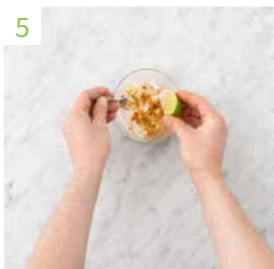
**2 Cook the poblano and onions:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **poblano** and sliced **onion**. Cook, tossing, for 5-6 minutes, until softened and slightly charred. Season with **salt** and **pepper**. Remove from the pan and set aside.

4



**3 Make the corn salad:** Heat another drizzle of **oil** in the same pan over high heat. Add the diced **onion**. Cook 1-2 minutes, until slightly softened. Add the **corn**. Cook, tossing, for 3-4 minutes, until lightly charred. Season with **salt, pepper**, and as much **chili powder** as you like. Remove from the pan and place in a medium bowl. Stir in **2 Tablespoons sour cream** and one wedge of **lime**. Cover to keep warm.

5



**4 Warm the tortillas and cook the steak:** Wrap the **tortillas** in foil and place in the oven to warm for 3-5 minutes. Alternatively, wrap in a moistened paper towel and warm in the microwave for 30 seconds. Heat another drizzle of **oil** in the same large pan over high heat. Add the **steak tips** and cook for 3-4 minutes per side, until browned.

**5 Make the crema:** In a small bowl, stir together the remaining **sour cream**, a squeeze of **lime**, and as much remaining **mole spice** and **chili powder** as you like (start with a little and go up from there). Thin to a pourable consistency with about **1 teaspoon water**. Season with **salt** and **pepper**.

**6 Serve:** Assemble the **mole-spiced tacos** with **steak, poblano, onion**, and **crema**. Serve the **Mexican corn salad** on the side or in the tacos. Enjoy!