



Serving Size: 4-5 Portions

## DRY RUBBED SKIRT STEAK WITH SALSA ROJA + VERDE



### DIRECTIONS //

Roast whole Roma tomatoes over open flame until the skin begins to blacken. In a large pot, add diced onions, garlic and rough-chopped Roma tomatoes. Drizzle ingredients with olive oil and season with salt. Using a rubber spatula, mix all ingredients together. Allow to simmer over medium heat for 10-15 minutes. Remove from heat and blend together using hand blender. Adjust salt to desired taste, and then set aside and allow to reach room temperature. Once cooled, place in refrigerator until ready to serve.

Preheat oven to 400°F. Place peeled tomatillos, chopped onion and Anaheim chili on lined baking sheet. Toss with olive oil and salt. Roast in oven for 10-15 minutes until slightly browned and noticeably wilted. Using a hand blender, mix roasted ingredients and juices from lined baking sheet in a bowl with dried

New Mexico chili, cilantro and lime juice. Blend until smooth, and season with salt to desired taste. Allow salsa verde to reach room temperature, and then place in refrigerator until ready to serve.

Place skirt steak in a bowl and season with Yes, Chef! Blends Bang! Bang! Southwest Dust and salt. Make sure to rub the spice blend and salt in well. Place steak on sheet pan and cook in 400°F oven for 5-7 minutes for medium doneness. (Note: If you prefer to grill your skirt steak, that is also an option.) Remove skirt steak from oven and allow to rest uncovered for 10-12 minutes.

Slice steak into ¼-inch to ½-inch pieces. Dress with salsa roja and salsa verde. Serve immediately.

### INGREDIENTS //

1½ - 2lb Redhouse Grass-fed Skirt Steak

2 Tbsp Yes, Chef! Blends Bang! Bang! Southwest Dust

1 Tbsp Salt

### SALSA ROJA INGREDIENTS //

1lb Fresh Roma Tomatoes  
½ Large Yellow Onion, Medium Dice  
¼ Jalapeno, Sliced Thick  
3 Cloves Garlic, Rough Chop  
Salt, to taste

### SALSA VERDE INGREDIENTS //

1lb Fresh Tomatillos, Remove Skin  
1 Anaheim Chili  
½ Large Yellow Onion, Medium Dice  
1 Dried New Mexico Chili  
¼ Bunch Cilantro  
2 Limes, Juiced  
Salt, to taste