

# Summer Steak Tacos with Peach Salsa, Grilled Avocado, Corn + Cilantro Cream

Serves 10

## INGREDIENTS

### Steak:

2 limes, juice  
1 tsp salt  
1 tsp chili powder  
½ tsp cumin seeds, toasted  
½ tsp paprika  
½ tsp garlic powder  
½ tsp onion powder  
½ tsp black pepper  
4 tsp kosher salt  
¼ tsp oregano

3lbs flat iron steaks  
Vegetable oil for grill

### Peach Salsa:

1 lb ripe peaches, blanched, peeled and finely diced  
1 large red onion, finely diced  
1 red bell pepper  
4 jalapenos, minced  
1 cup cilantro leaves, chopped  
Juice of 2 limes  
2 tbsp brown sugar  
Kosher salt and pepper, to taste

### Grilled Avocado:

2 semi ripe avocados  
1 tsp olive oil  
½ lime, juiced

### Cilantro Cream:

1 cup sour cream  
2 tbsp 35% cream  
1 cup cilantro leaves, finely chopped  
½ tsp mexican chili powder  
Kosher salt, to taste

### Corn Riblets:

3 corn cobs, cut into 8 strips  
¼ cup olive oil  
2 tsp chipotle powder  
1 tsp salt

## METHOD

### Steak:

Pre heat oven to 400F.  
Combine all ingredients but the steak in a small bowl to form a rub. Pat steaks dry with a paper towel and rub spice mix all over steaks. Heat a cast iron grill over medium high heat. Sear steaks on all sides, about 4 minutes total.  
Transfer to a sheet pan fitted with a roasting rack. Place the seared steak in the oven to finish cooking. An internal temperature of 135 degrees is medium rare. Let rest for minimum of 10 minutes before slicing.

### Peach Salsa:

In a sauce pan over high heat, bring water to a boil. bring a large pot of water to a boil, then carefully add your peaches. Called blanching, this cooking technique helps to loosen the peach skins so they're easier to peel. The process is quick (about 30 seconds), so take extra care to not leave your peaches boiling for too long. Remove your peaches from the pot, and transfer them to a large bowl filled with ice water immediately.  
Once they're cooled, remove the peaches from the ice bath. Using your hands, gently peel away the skins, they should release with minimal effort. Lastly, remove the pit and cut your peaches as desired.  
In a medium bowl, mix the peaches, bell pepper, onion, cilantro, lime juice, garlic, jalapeño, and brown sugar. Season to taste and chill until ready to use.

### Grilled Avocado:

Cut avocado in half, seed, peel, and cut into 8-6 slices. Drizzle with fresh lime and brush lightly with olive oil. Gently place slices on hot grill 2 minutes on each side. Season with salt to taste.

### Cilantro Cream:

Add all ingredients to a medium bowl and whisk to combine. Season with salt and add more cream if too thick. For a smooth crema, blend all ingredients using an immersion blender.

### Corn Riblets:

Pre-heat oven to 375F.  
Cut corn into 4 ribs (half, then quarter lengthwise). Standing one cob on the end, cut in half lengthwise right in the center of the corn using a very sharp knife. Rock back and forth and push firmly to cut through. Cut each half in half lengthwise again (either by standing up or lying the cob on the side).  
In a small bowl, mix olive oil, salt and chipotle powder and brush all over the kernel side of the riblets.  
Bake on a parchment lined baking tray for 25-30 minutes or until corn is cooked, and corn ribs start to crisp and curl.