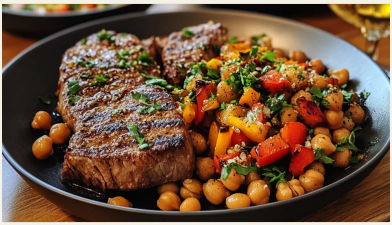
BUTCHERBOX

Top Sirloin Steaks with Cumin, Peppers, and Chickpeas

Servings: 4 | Total Time: 1 hour

A quick cumin marinade and a skillet of charred peppers and crispy chickpeas turn everyday sirloin into a holiday masterpiece.



INGREDIENTS

4 ButcherBox top sirloin steaks
4 tbsp olive oil
2 tbsp red wine vinegar
1 tsp ground cumin
2 cloves garlic, minced
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2 cloves garlic, minced
1 large onion, chopped
3 medium bell peppers, chopped
1 15.5 oz can chickpeas, drained, rinsed, and dried
½ tsp chili powder
½ tsp paprika
1 tsp kosher salt
½ tsp black pepper

INSTRUCTIONS

1. Mix marinade ingredients in a small bowl. Place top sirloin steaks in a baking dish and coat both sides with the marinade. Marinate at room temperature for about 30 minutes.

2. Preheat a large cast-iron skillet on medium-high heat. Add olive oil. Once hot, add peppers, garlic, and onions, and sauté for 10–12 minutes, or until tender. Add remaining ingredients to the skillet and cook until chickpeas are crisp, then remove from skillet.

3. Bring the skillet to high heat (it may begin to smoke). Remove the top sirloin steaks from the marinade and pat dry. Season with kosher salt and freshly ground black pepper and place in skillet. Sear for about 3–5 minutes on each side, or until a meat thermometer inserted into the thickest part reads 125°F.

4. Remove steaks from skillet and rest for 5–10 minutes. Serve with peppers and chickpeas.