

BUTCHERBOX

NY Strip Tacos with Cabbage Slaw

Servings: 4 | Prep time: 15 mins | Cook time: 15 mins | Total Time: 30 mins

If you like any type of slaw, you'll love this recipe. This refreshing, crunchy salad allows the apples to shine while balancing the heartier elements of the beef taco.



INGREDIENTS

2 ButcherBox NY strip steaks
2 tbsp ghee, for searing

Marinade & Slaw Dressing

¼ cup sesame oil
¼ cup honey
¼ cup coconut aminos
¼ cup rice vinegar
4 tbsp sesame seeds

Slaw

2 cups shredded napa cabbage
½ cup shredded carrots
½ cup shredded Gala apple (or apple of preference)
Salt and black pepper to taste
2 tbsp fresh chopped cilantro (optional, for garnish)

INSTRUCTIONS

1. Mix all marinade ingredients. Use ½ of the mixture to marinate the steaks overnight; reserve the other ½ for the slaw.
2. Mix cabbage, apples, and carrots. Dress with reserved marinade/dressing and refrigerate overnight for best flavor.
3. Preheat oven to 425°F.
4. Preheat cast-iron skillet over high heat. Remove steaks from marinade and pat dry. Add ghee to pan; once melted, sear steaks for 2 minutes per side.
5. Place skillet in oven and roast until the thickest part of the steak reads 120°F, about six minutes. Let rest 8 minutes before slicing thin.
6. Serve steak topped with slaw in your favorite taco shell or sticky bun. Garnish with fresh cilantro.