



SHAVED STEAK WITH CHIMICHURRI

Sautéed bell pepper, roasted butternut squash with cotija


COOK TIME 35 MIN	SERVINGS 2	CALORIES PER SERVING 460	NET CARBS PER SERVING 16 GRAMS	MENU KETO // GLUTEN-FREE
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Latin-American flavors star in this savory dinner. Shaved sirloin steak is sautéed with bell pepper, roasted red peppers, and red onion, all seasoned with a cumin, coriander, and oregano spice blend. It's all drizzled in a creamy chimichurri sauce with avocado mayo for savory, herbaceous notes. A side of roasted butternut squash adds subtly sweet flavors, while a sprinkle of fresh cilantro and cotija cheese gives the dish a bright finish.

- INGREDIENTS (9 ITEMS)**
- 10 oz **Shaved sirloin steak**
 - ¼ cup **Creamy chimichurri with avocado mayo** ^E
 - 3 ½ oz **Green bell pepper***
 - ½ cup **Roasted red peppers**
 - ¼ oz **Cilantro**
 - 1 medium **Red onion**
 - 2 ½ tsp **Cumin, coriander & oregano blend**
 - 8 ¾ oz **Butternut squash**
 - ½ oz **Cotija cheese** ^M

- WHAT YOU'LL NEED**
- large sauté pan
 - baking sheet
 - large bowl
 - measuring spoons
 - peeler
 - oven mitt

- ALLERGENS**
- ^E EGG
 - ^M MILK

 Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Food Service (GFFS) program.

*You may receive a different color variety of this ingredient.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat can be harmful to your health. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at help@greenchef.com

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce is organic unless otherwise labeled.

1 PREP & SEASON SQUASH

- Preheat oven to 425 degrees.
- Remove any seeds from **butternut squash** with a spoon. Carefully peel **squash** with a sharp peeler.* Medium dice into about ½-inch pieces.
- Place **squash** in a large bowl. Drizzle with about 1 tablespoon cooking oil. Season with salt, pepper, and about half of the **cumin, coriander, and oregano blend**. Stir to coat.

**Another Option: If you don't have a sharp peeler, carefully remove peel with a sharp knife. Lay squash flat, then cut away from your body using curved, downward cuts.*



2 ROAST SQUASH

- Spread **squash** out in a single layer on a lightly oiled foil-lined baking sheet. Roast 18–20 minutes, or until squash is fork tender, stirring halfway through.



3 PREP VEGGIES & CILANTRO

- Cut ends off **red onion** and discard peel. Halve lengthwise. Lay one half flat and cut lengthwise into about ¼-inch thick strips (reserve remaining half for another use).
- Medium dice **green bell pepper** into about ½-inch pieces.
- De-stem **cilantro**; roughly chop leaves.



4 SAUTÉ VEGGIES

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium heat. Add **onion** and **bell pepper** to hot pan. Season with salt, pepper, and remaining **spice blend** (to taste). Stir to combine. Cook 4–5 minutes, or until veggies are tender, stirring occasionally.



5 PREP & COOK SHAVED STEAK

- Roughly chop **shaved sirloin steak** into bite-size pieces, if needed.
- Add **shaved steak** and **roasted red peppers** to pan with veggies. Stir to combine. Cook 3–5 minutes, or until shaved steak is fully cooked, stirring occasionally.*
- Remove from heat. Add about half of the **cilantro**. Salt and pepper to taste. Stir to combine.

**Take Note: Shaved steak is fully cooked when it's no longer pink.*

6 PLATE YOUR DISH

- Divide **shaved steak and sautéed veggies** between plates. Spoon **creamy chimichurri with avocado mayo** over top. Serve **roasted butternut squash** on the side. Sprinkle **cotija cheese** over squash. Garnish dish with remaining **cilantro**.
- Enjoy!

