



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Steak Skewers with Avocado Cilantro Sauce

Makes 4 Servings

Beef Rub
Pork Rub
2 pounds Top Sirloin Steak
1 package Grape Tomatoes
2 ripe Avocados
1 cup chopped Cilantro
¼ cup sliced Green Onion
½ cup Sour Cream
1 Lime
8-12 Bamboo Skewers



Soak the bamboo skewers in water for 1 hour.

In a food processor add the avocado, cilantro, green onion, sour cream, lime juice, 1 tablespoon Pork Rub and purée until smooth.

Transfer the sauce to a bowl, cover and keep in refrigerator.

Cut the steak into 1 ½-2 inch cubes and liberally season with Beef Rub.

Arrange the skewers by alternating the steak and tomatoes...about 5 pieces of steak per skewer.

Cover the skewers with plastic wrap and keep at room temperature for 30 minutes.

Grill the skewers over direct high heat for 4 minutes, flip, and cook an additional 4 minutes.

Remove skewers from grill and let them rest at room temperature for 10 minutes.

Cover the bottom of your plate with the avocado cream sauce and pile on the steak skewers.

Serve with grilled corn on the cob for a perfect dinner...Enjoy!

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P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811