

Ancho Rubbed Steaks with Clementine Red Onion Salsa

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1	cup	peeled clementines
1/2	cup	red onion - chopped
1/2	cup	fresh cilantro - chopped
2 1/2	tablespoons	olive oil
2	teaspoons	white wine vinegar
2 1/2	teaspoons	ancho chile powder
1/8	teaspoon	cayenne pepper
2	3/4" thick	new york steaks

Mix clementines, red onion, cilantro, 1.5 tablespoons olive oil, and white wine vinegar in a small bowl. Season with salt and pepper.

Combine chile powder and cayenne and sprinkle over steaks with salt on both sides. Heat 1 tablespoon oil in skillet over med-high heat. Cook to desired doneness, 3-4 minutes per side for medium rare. Serve with salsa.