

Cowboy Steaks in a Skillet

Servings : 2

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	olive oil
1	teaspoon	coarse salt
1	large	onion - sliced
2	large	garlic clove - chopped
2	tablespoons	fresh cilantro - chopped
1	tablespoon	chile powder
1	teaspoon	chile powder
1/4	teaspoon	dried crushed red pepper
1	tablespoon	water
2		poblano pepper - seeded and sliced
2		8 oz New York strip steaks - 1" thick, trimmed

Heat oil and salt in heavy large skillet over medium high heat. Mix in onion, garlic, 2 tablespoons cilantro, 1 tablespoon chile powder and crushed red pepper. Add 1 tablespoon water. Cover skillet and cook onion mixture 5 minutes, stirring occasionally. Uncover and continue cooking until onion is tender and golden, stirring frequently, about 3 minutes. Add chiles and saute until tender about 6 minutes. Transfer mixture to a plate.

Rub each steak with 1/2 teaspoon chile powder. Season with salt and pepper. Increase heat to high and add steaks to same skillet. Cook as desires, about 6 minutes per side for medium rare. Transfer to platter. Top with cilantro Surround with onions and chile and serve.