

# Southwestern Steak Po'Boy

Servings : 1

Amount	Measure	Ingredient - Preparation Method
1/2	cup	olive oil
2	pounds	flank steak
1	loaf	french bread
1/4	cup	Creole mustard
1		poblano pepper - roasted, peeled and seeded
6		tomatillo - roasted
1	bunch	green onions - roasted
1	head	garlic - roasted
1		beef steak tomato - roasted
2		limes - juiced
1	tablespoon	garlic - minced
6		corn tortilla - cut into thin strips
2	cups	guacamole
1/2	cup	cilantro creme fraiche

## Spice Rub

2 tablespoons chile powder 2 teaspoons ground cumin 2 tablespoons paprika 1 teaspoon black pepper 1 tablespoon ground coriander 1 teaspoon cayenne pepper 1 tablespoon garlic powder 1 teaspoon crushed red pepper 1 tablespoon salt 1 tablespoon dried oregano

Combine all rub ingredients.

Preheat fryer and grill. In a mixing bowl, whisk olive oil and spice mix together, forming a paste. Rub entire steak with paste and place in glass pan. Cover with plastic wrap and refrigerate for at least 4 hours. Remove and place on grill. Cook 3-4 minutes per side. Remove and slice into thin slices.

Split the bread in half and smear both sides with Creole mustard. In a processor puree poblano, tomatillos, onions and garlic until just incorporated. Add tomato, lime juice, and minced garlic and pulse till incorporated. Season with salt and pepper.

Fry tortilla strips in oil until golden brown, about 2 minutes. Remove and drain on paper towels. Season with salt and pepper.

Pile steak on one side of bread. Top with spoonfuls of sauce. Spoon guac over that. Drizzle creme fraiche over that and top with tortilla strips. Top with other half of bread.