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## ***Skillet-Roasted Strip Steaks with Pebre Sauce and Avocado***

- 1/2 Cup onion, sweet, such as Vidalia and Walla Walla, finely chopped
- 1 Large tomato, seeded and diced
- 1/3 Cup cilantro, fresh, chopped
- 2 Tbsp peppers, jalapeno, or serrano, minced
- 2 Tbsp vinegar, red wine, or cider vinegar
- 1 Clove garlic, minced
- 1/4 Tsp salt, Kosher
- 3/4 Tsp paprika
- 3/4 Tsp cumin, ground
- 3/4 Tsp oregano, dried
- 3/4 Tsp salt, Kosher, divided
- 1/2 Tsp pepper, black ground
- 20 Ounces beef, top loin steak, New York strip, two 8-10 ounce steaks, trimmed
- 2 Tsp oil, canola
- 2 Medium avocado, pitted and peeled

### **To prepare Pebre Sauce:**

- 1) Place onion in a medium bowl, cover with ice water and let soak for 10 to 20 minutes. Drain.
- 2) Combine the onion, tomato, cilantro, jalapeño (or serrano), vinegar, garlic and 1/4 teaspoon salt in a medium bowl.
- 3) Preheat oven to 325°F.

### **To prepare steak:**

- 1) Mix paprika, cumin, oregano, 1/2 teaspoon salt and pepper in a small bowl. Rub the spice mixture evenly over both sides of steaks.
- 2) Heat oil in a large ovenproof skillet, such as cast iron, over medium-high. Add the steaks and cook just until browned, 1 to 2 minutes per side. Transfer the pan to the oven and roast the steaks 5 to 7 minutes for medium-rare, depending on thickness. Transfer to a clean cutting board. Tent with foil and let rest for 5 minutes.
- 3) Meanwhile, mash avocados with the remaining 1/4 teaspoon salt in a small bowl.
- 4) Carve the steak into thin slices. Serve with the avocado and Pebre Sauce.

Makes 4 Servings

