



MEXICAN-STYLE MILANESA

WITH SMOKY CORN RELISH

Total Recipe Time: 25 to 30 minutes **Makes 4 servings**

INGREDIENTS:

- 4 Chef's Exclusive® Cubed Steaks (about 4 ounces each)
- 1 canned chipotle pepper in adobo sauce, minced, plus 1 tablespoon adobo sauce
- 1 can (11 ounces) Mexican-style or regular corn, drained
- 1 egg
- 1 cup finely crushed tortilla chips
- 4 teaspoons vegetable oil, divided

(Instructions on reverse side)



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DIRECTIONS:

1. Combine corn, chipotle pepper and 1/4 teaspoon salt in medium bowl. Set aside.
2. Beat egg, 1 tablespoon water and adobo sauce in shallow dish until blended.
3. Place tortilla chips in second shallow dish.
4. Dip each beef steak into egg mixture, then into tortilla chips to coat both sides.
5. Heat 1 teaspoon oil in large nonstick skillet over medium to medium-high heat until hot.
6. Place 2 steaks in skillet; cook 5 to 6 minutes to medium (160°F) doneness, until not pink in center and juices show no pink color, turning once and adding another 1 teaspoon oil to skillet after turning steaks.
7. Remove steaks; keep warm. Repeat with remaining 2 teaspoons oil and steaks.
8. Top each steak evenly with Smoky Corn Relish.

Recipe and photo courtesy of beefitswhatsfordinner.com

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