



## SOUTHWEST STRIP LOIN WITH SKILLET SUCCOTASH

Enjoy this recipe equally at the height of summer grilling, or when craving something fresh during the winter, and always with a glass of Winexpert™ LE21 Grenache Carignan!

Prep Time: 15 minutes   Cook Time: 20 minutes   Total Time: 35 minutes   Yield: 4 servings



### INGREDIENTS:

- 1 tsp each chili powder, onion powder and cumin
  - 1/2 tsp each smoked paprika, garlic powder and salt
  - 2 strip loin steaks (about 8 oz each)
  - 2 tbsp olive oil
- Succotash:**
- 2 tbsp butter
  - 1 each small zucchini, red pepper and onion, diced
  - 1 cup frozen corn
  - 2 cloves garlic, minced
  - 1 cup grape tomatoes, quartered
  - 3 tbsp finely chopped fresh cilantro or parsley

### METHOD:

Preheat grill or a cast iron skillet to medium.

Blend chili powder, onion powder, cumin, paprika, garlic powder and salt together until well combined. Set aside 1 tsp of the spice blend for later. Rub remaining spice blend evenly over steaks. Brush steaks with oil; grill for 3 minutes per side for medium or until cooked to preferred doneness. Transfer steak to clean plate, tent with foil and rest for 5 minutes.

### Succotash:

Meanwhile, melt butter in a large skillet over medium heat. Add zucchini, red pepper and onion; sauté for 8 to 10 minutes or until softened and starting to brown.

Add corn, garlic and reserved spice mixture. Sauté an additional 4 to 5 minutes or until heated through. Stir in tomatoes and cilantro and remove from the heat.

Slice steak and serve over succotash.

### TIP:

For extra kick, add a good dash of your favourite hot sauce to the succotash.

