

Chugwater Chili Steak Valentines Day Meal

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 2

Ingredients:

2 Steaks– Whatever Cut You Prefer

2 large potatoes

1 medium sized zucchini

1 medium sized yellow squash

1 red bell pepper

1/2 yellow onion

2 Tbs. olive oil

1 Tbs. butter

2 Tbs. *Chugwater Chili Dip & Dressing Mix*

Chugwater Chili Steak Rub

Directions:

1. Start by preheating your oven to 375 degrees.
2. Wash and wrap the potatoes in foil. Place them in the oven for 1 hour.
3. Wait 30 minutes then rub your steaks with the *Chugwater Chili Steak Rub*.
4. Chop the zucchini, yellow squash, onion, and red bell pepper into bit sized pieces.
5. Cook your steak. Choose to follow either a grilled steak method or a stove cooked method (directions below) .
6. As the steak and potatoes cook. Add the veggies, 2 Tbs. oil, 1 Tbs. butter, and 2 Tbs. *Chugwater Chili Dip & Dressing Mix* to a skillet. Cook the Veggies until they start to get tender and lightly brown. Make sure to stir them as they cook.
7. After everything is cooked it is time to serve your meal.

Grilled Steak:

1. Start your grill and get it heated to 350 degrees. Place the steak on the grill and cook until you have achieved your preferred level of doneness.

Stove Cooked Steak:

1. Preheat a heavy, oven-safe skillet over high heat until it is smoking hot. Sear steaks in the hot pan for 2-3 minutes per side. If the steak has a side of fat, turn the steak onto its side and render the fat by searing it for 2-3 minutes as well.
2. Slide the skillet with the seared steaks in it into the oven to finish cooking. Remove the steaks from the oven 5 degrees before the desired level of doneness is achieved, or 130 degrees F for medium rare.

