

## Flank Steak with Creamy Rajas

*Rajas con crema (slices with cream) is a traditional Mexican dish and turns even a simple flank steak into an elegant and rich dinner. It's simple to make and will impress your pickiest guests.*

Serves 6.

2 pounds grassfed flank steak  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon cumin  
1 tablespoon red chile powder  
3 poblano chiles  
1 medium onion, sliced  
1 tablespoon butter  
1 cup heavy cream  
1 teaspoon cumin  
salt and pepper to taste

Heat the grill to high.

Dry the flank steak and season on both sides with the salt, pepper, cumin, and chile powder. Set aside.

Roast the chiles on the grill until the skin is blackened on all sides. Place in a bowl and cover to steam and loosen the skin. Set aside.

Place the steak on the grill and cook to desired doneness, about five minutes per side for medium rare. Remove to a warm plate, cover, and allow to rest for ten minutes.

Peel the blackened skin from the chiles, remove the stems and seeds, and slice the chiles into long strips.

Heat the butter in a heavy skillet until foaming. Add the onion slices and sauté until soft and translucent, about 5 minutes. Add the green chile strips and heavy cream and stir in the cumin. Cook over medium heat until the cream is thickened and reduced, stirring constantly. Season to taste with salt and pepper.

Slice the steak across the grain. Place several slices on each serving plate and top with the creamy raja sauce. Serve immediately.