

# CopyCat Applebee's Southwest Steak

## Ingredients

For Steak:

20 oz sirloin steaks, or choice of cut

1 tsp blackened steak seasoning

2 tbsp unsalted butter

$\frac{1}{4}$  cup olive oil

For Salad:

$\frac{1}{2}$  cup corn kernels

$\frac{1}{2}$  cup black beans, canned

2 heirloom tomatoes, ripe, de-seeded, diced

1 red onion, medium, diced

$\frac{1}{4}$  cup Monterey jack cheese, or sharp cheddar cheese, grated

1 romaine lettuce, medium, chopped

$\frac{1}{2}$  bunch cilantro

1 tortilla, cut into strips and deep-fried

salt and ground black pepper, to taste

cilantro ranch dressing

chimichurri sauce

## Directions

Steak:

Preheat the skillet over medium heat.

Season the steaks with blackened steak seasoning on both sides.

Melt the butter in a pan and add the olive oil. Grill the steaks for 4 minutes on each side. Set aside.

Salad:

Dice the deseeded tomatillos and red onions and combine with

your corn kernels and black beans.

Add the romaine lettuce and tomatillo mix and drizzle with cilantro ranch dressing.

Top the salad with Monterey jack cheese and strips of fried tortilla.

Serve with the cut steak topped with chimichurri sauce.