

Sunday Chef Recipe: Zesty Herb-Crusted Steak Bites with Cool Avocado Slaw



Ingredients

For the steak bites:

- 1 lb grass-fed steak (sirloin or ribeye), cubed
- 2 cloves garlic, minced
- 1 tsp sea salt
- ½ tsp black pepper
- 1 tsp smoked paprika
- 1 tsp onion powder
- 1 tsp dried thyme

For the slaw:

- 2 cups shredded green cabbage

Sunday Chef Recipe: Zesty Herb-Crusted Steak Bites with Cool Avocado Slaw

- 1 cup shredded carrot
- ½ avocado, mashed
- Juice of ½ lemon
- Pinch of sea salt
- ½ tsp Plant Derived Minerals

Directions

Directions:

1. Toss steak cubes with all seasonings. Let sit 10 minutes.
2. Mix cabbage and carrots. Mash avocado with lemon juice, salt, and Plant Derived Minerals.
3. Stir avocado mixture into the slaw.
4. Sear steak cubes in a hot pan for 2 minutes each side.
5. Serve with a generous scoop of slaw. Enjoy!