

## **Sliced Steak w/ Poblanos, Feta, & Cilantro**

2 lb. Top Sirloin  
6 Large Poblano Peppers  
½ lb. Feta Cheese  
1 bunch Cilantro  
Extra virgin olive oil  
Salt & Pepper

Rub oil onto the steak, salt & pepper it (and don't be shy), and grill it to rare. Set aside to cool in the fridge.

Roast the peppers over an open flame, on the grill, or under a broiler. Try to get them completely black. Throw them in a paper bag and seal for 15 minutes. Peel the skins off avoiding any rinsing that will remove the oils and hence the flavor. Remove the seeds and veins. Cut into thin strips.

Crumble up the feta but not too finely.

Remove the stems from the cilantro and coarsely chop the leaves.

When the steak cools, slice it thinly across the grain.

In a large bowl toss the sliced steak, cilantro, peppers, and feta with enough olive oil to coat everything.

Serve on good crusty rolls or baguettes.