



## SICHUAN PEPPERCORN STEAK WITH CREAMED SPINACH, SWEET POTATOES AND GRILLED GREEN ONIONS

### INGREDIENTS

#### Sichuan Peppercorn Spice Mix

3 tbsp black  
peppercorns  
3 tbsp Sichuan  
peppercorns  
2 tbsp dried papaya  
seeds (optional)

#### Sichuan Peppercorn Crusted Steak

Sichuan Peppercorn  
Spice Mix  
4, 8 oz striploin steaks,  
at room temperature  
1 tbsp vegetable oil  
salt

#### Sweet Potatoes

1/3 cup butter, melted  
1 clove garlic, finely  
chopped  
1 tbsp Sichuan  
peppercorns, coarsely  
ground  
3 tbsp brown sugar  
4 sweet potatoes,  
peeled and cut into 3/4  
inch rounds  
1 tbsp vegetable oil  
salt

#### Grilled Green Onions

2 bunches green  
onions, roots removed  
1 tbsp vegetable oil  
salt  
pepper

#### Creamed Spinach

1 tsp vegetable oil  
1 shallot, diced  
1/2 red pepper, diced  
3/4 cup 35% cream  
1 tbsp dijon mustard,  
stirred into cream  
1 bunch spinach, thick  
stems removed  
2 tbsp tarragon,  
chopped  
juice of 1/2 lemon  
salt

## DIRECTIONS

### **Sichuan Peppercorn Spice Mix**

1. Place black peppercorns in a mortar and pestle, grind.
2. Add Sichuan peppercorns and papaya seeds, grind.
3. Transfer to a container.

### **Sichuan Peppercorn Crusted Steak**

1. Preheat oven to 400F.
2. Heat cast iron pan over high heat.
3. Press Sichuan Peppercorn Spice Mix on all sides of steaks, ensuring mix adheres.
4. Add oil to pan and season steaks with salt.
5. Once pan is smoking hot, add steaks and sear for 2 minutes.
6. Turn steaks over and transfer to oven for 5 minutes.
7. Take pan out, turn steaks over and set aside.
8. Allow to rest for 10 minutes before serving.

### **Sweet Potatoes**

1. Heat grill and preheat oven to 400F.
2. In a small pot, add butter, garlic and Sichuan peppercorns over low heat.
3. Stir and cook for 2 minutes.
4. Add brown sugar, cook for an additional 1-2 minutes, stir and remove from heat.
5. Toss sweet potatoes in vegetable oil and season with salt.
6. Grill sweet potatoes on both sides, achieving grill marks.
7. Transfer sweet potatoes to a baking dish.
8. Spoon garlic butter mixture over sweet potatoes.
9. Roast for 20-25 minutes, until cooked through.

### **Creamed Spinach**

1. Heat oil in a sauté pan over high heat.
2. Add shallots and red pepper, sauté for 1 minute.
3. Reduce to medium heat.
4. Add cream and dijon mustard mixture.
5. Allow to reduce slightly, achieving a thick consistency.
6. Add spinach and toss until slightly wilted.
7. Add tarragon and lemon juice.
8. Season with salt.

### **Grilled Green Onions**

1. Heat grill.
2. Toss green onions in oil and season with salt and pepper.
3. Grill green onions for 1 minute.
4. Turn over and cook for 1 minute until onions have softened and are slightly charred.