

## Grilled Steak, Avocado, and Spicy Crema Sandwiches

*Serious Eats*

30 min

3 TBSP OO  
1.5 lbs hanger/skirt steak  
S & P  
Boule of Bread

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2 Avocados  
0.5 cup Cilantro  
2 TBSP lime juice  
0.5 tsp lime zest  
2 Scallions chopped  
2 clove Garlic, minced

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0.25 cup crema/sour cream  
1 TBSP hot sauce

### **Steak and Bread**

Heat 1 TBSP oil in large pan, med-high. Dry steak, season S&P.  
Cook, turning often, 125°F, 8 min total  
Transfer to cutting board, tent w/ foil, rest 5 min  
Brush 1 side of each bread slice w/ oil  
Cook medium, oil down, 2 min

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### **Avo Spread**

Remove pits, scoop flesh to bowl  
Mash with fork (coarse)  
Add cilantro, lime juice/zest, scallions, garlic, S&P

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### **Crema**

Small bowl, stir together crema & hot sauce

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### **ASSEMBLE THE SANDWICH**