We usually cook flank steak quickly on the grill or in a skillet, but flank works just as well in this soft, meaty, ultraflavorful stew.

## FLANK STEAK IN ADOBO

**Serves 4 to 6**

*Salsa verde* is a green salsa made from tomatillos and green chiles. Our favorite store-bought brand is Frontera Tomatillo Salsa. You can substitute skirt steak for flank steak here, if desired. If *queso fresco* is unavailable, you can substitute farmer's cheese or a mild feta. This dish is also great served over rice.

ADOBO

- **1½ ounces dried ancho chiles, stemmed and seeded**
- **1 ounce dried pasilla chiles, stemmed and seeded**
- **¾ cup salsa verde**
- **¾ cup chicken broth**
- **½ cup orange juice**
- **⅓ cup packed brown sugar**
- **¼ cup lime juice (2 limes)**
- **1½ teaspoons dried oregano**
- **1 teaspoon salt**
- **½ teaspoon pepper**

FLANK STEAK

- **2½–3 pounds flank steak, trimmed and cut into 1½-inch cubes**
- **Salt and pepper**
- **2 tablespoons vegetable oil**
- **1 onion, chopped fine**
- **8 garlic cloves, minced**
- **1 tablespoon ground cumin**
- **12 (8-inch) flour tortillas, warmed**
- **4 ounces queso fresco, crumbled (1 cup)**
- **½ cup coarsely chopped fresh cilantro**

**1. FOR THE ADOBO:** Adjust oven rack to lower-middle position and heat oven to 350 degrees. Arrange anchos and pasillas on rimmed baking sheet and bake until fragrant, about 5 minutes. Immediately transfer chiles to bowl and cover with hot tap water. Let stand until chiles are softened and pliable, about 5 minutes. Drain.

**2.** Process salsa verde, broth, orange juice, sugar, lime juice, oregano, salt, pepper, and drained chiles in blender until smooth, 1 to 2 minutes. Set aside.

**3. FOR THE FLANK STEAK:** Reduce oven temperature to 300 degrees. Pat beef dry with paper towels and sprinkle with ½ teaspoon salt and ½ teaspoon pepper. Heat 1 tablespoon oil in Dutch oven over medium-high heat until just smoking. Add half of beef and cook, stirring occasionally, until well browned on all sides, 6 to 9 minutes. (Adjust heat, if necessary, to keep bottom of pot from scorching.) Using slotted spoon, transfer beef to large bowl. Repeat with remaining 1 tablespoon oil and remaining beef.

**4.** Add onion and ½ teaspoon salt to now-empty pot. Reduce heat to medium and cook, stirring occasionally, until golden brown, 3 to 5 minutes, scraping up any browned bits. Add garlic and cumin and cook until fragrant, about 30 seconds. Stir in adobo, beef, and any accumulated juices until well incorporated and bring mixture to simmer.

**5.** Cover pot and transfer to oven. Cook until beef is tender and sauce has thickened, about 1½ hours. Season with salt and pepper to taste. Serve with flour tortillas, sprinkled with queso fresco and cilantro.

### TEST KITCHEN TECHNIQUE **Getting the Most Out of Dried Chiles**

**TOAST**

Toasting dried chiles enhances their deep, sweet flavor. While many recipes recommend toasting them in a skillet, we find that toasting them in the oven is easier and requires less attention. Arrange the chiles on a rimmed baking sheet and bake them until fragrant, about 5 minutes.

**HYDRATE**

Transfer the toasted chiles to a medium bowl and cover them with hot tap water. Let the submerged chiles stand until they are soft and pliable, about 5 minutes. Remove the chiles from the bowl and discard the soaking water before processing the chiles with the other sauce ingredients.

Photo: San Antonio Express-News/ZUMA