

CHIPOTLE SALSA STEAK



- 2 beef top round steaks cut into 1 inch thick steaks**
- 4 cups of Chipotle Salsa**
- 2 medium limes, zest grated and juiced**
- ½ teaspoon ground cumin**
- ¼ teaspoon of coarse black pepper**
- 3 tablespoons of chopped fresh cilantro**

Combine salsa, lime zest, lime juice, cumin and black pepper in a medium bowl.

Place steak into a re-sealable food-safe bag. Pour 1 cup of salsa over steak and seal the bag. Turn the bag over to coat the steak. Refrigerate for at least 6 hours, up to overnight. Set aside remaining salsa.

Heat grill to medium-high. Remove steak from bag and discard marinade. Grill the steaks for 16 to 18 minutes for medium rare, 23 to 25 minutes for medium. Be careful not to turn too often, you want to sear in the flavor.

Place the steaks on a plate and let rest for five minutes. Stir cilantro into the remaining salsa; top steaks and serve.

Yield: 4 servings

Nutritional information: 190 calories / 5g fat / 2g saturated per serving



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*Created by Chef Anthony LaBriola,
Café Imperial*

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CHIPOTLE SALSA



- 3 ½ cups chopped ripe tomatoes**
- 1/3 cup diced Spanish (yellow) onions**
- 1 ¼ teaspoon of chopped garlic**
- 2 tablespoons plus 1 teaspoon fresh lime juice**
- 1 tablespoon of chopped cilantro leaves**
- Kosher salt**

Combine all ingredients and season with salt to taste. Cover and let sit at room temperature until ready to serve.

Yield: 4 servings

Nutritional information: see Chipotle Salsa Steak



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