

USER RATING:

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DURATION: 60 MIN

COOKING SKILL: BASIC

RECIPES+

MESQUITE LIME MARINATED STEAK

1 Combine 1/2 cup marinade, 1/2 tsp lime zest, 2 tbsp lime juice and 2 tbsp oil. Add beef and marinate for 2 hours, turning occasionally.

2 Preheat grill. Cook beef over medium-high heat for 10-12 mins, turning once, or until cooked to your liking.

3 Meanwhile, combine corn, red pepper, scallion, jalapeño, herbs and garlic. Add remaining marinade, oil, 1/2 tsp lime zest and 2 tbsp lime juice. Season. Let marinate for 30 mins. Serve with steak.

INGREDIENTS

AMOUNT FOR 6 SERVINGS

- ○ 3/4 cup mesquite marinade
- ○ 1/4 cup vegetable oil
- ○ 3/4 cup grilled corn kernels
- ○ 2 tbsp diced jalapeño pepper
- ○ 1 tsp fresh chopped oregano leaves
- ○ 2 limes, zested and juiced
- ○ 1 1/2 lb beef top round London broil
- ○ 1 cup diced red pepper
- ○ 1/4 cup chopped scallion
- ○ 2 tbsp fresh chopped cilantro leaves
- ○ 1 clove garlic, minced