

Hawaiian Ribeye Steaks With Grilled Pineapple Salad

Ribeye Steaks are spiced up with cilantro, cumin and ground red pepper and served with a simple salad of pineapple, red pepper and lime.



INGREDIENTS

- 2 beef Ribeye Steaks Boneless, cut 1 inch thick (about 12 ounces each)
- 3 tablespoons chopped fresh cilantro, divided
- 2 teaspoons ground cumin
- 1/4 to 1/2 teaspoon ground red pepper
- 4 fresh pineapple slices, cut 1/2 inch thick - Four to six canned pineapple slices may be substituted for fresh pineapple.
- 1 medium red bell pepper, cut in half lengthwise
- 1 medium lime
- Salt

35 Min 4 42 Cal 29g
 Servings Protein

COOKING

1. Combine 2 tablespoons cilantro, cumin and ground red pepper, as desired; press evenly onto beef Ribeye Steaks.
2. Place steaks on grid over medium, ash-covered coals; arrange pineapple slices and bell pepper halves around steaks. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill pineapple 8 minutes or until heated through, turning once. Grill bell pepper 6 to 8 minutes or until tender, turning occasionally.
3. Meanwhile, grate 2 teaspoons peel and squeeze juice from lime. Set aside.
4. Chop pineapple and bell pepper into 1-inch pieces. Combine remaining 1 tablespoon cilantro, 2 teaspoons lime peel and lime juice in medium bowl; stir in pineapple and bell pepper. Season with salt, as desired. Carve steaks into slices; season with salt, as desired. Serve with salad.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		8g	89mg		11g	29g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for

general nutrition advice.

Courtesy of [BeefItsWhatsForDinner.com](https://www.beefitswhatsfordinner.com)