

Chili-Marinated Steaks With Cilantro Cream

With a little forethought (and a savory tenderizing marinade), these Eye of Round Steaks are ready for the grill!



INGREDIENTS

4 beef Eye of Round Steaks, cut 3/4 inch thick (about 4 ounces each)

2/3 cup prepared Italian dressing

1/4 cup chopped fresh cilantro, divided

1 tablespoon chili powder

1/2 cup dairy sour cream



35 Min



4
Servings



42 Cal



26g
Protein

COOKING

1. Combine dressing, 2 tablespoons cilantro and chili powder in small bowl. Combine sour cream, remaining 2 tablespoons cilantro and 1 tablespoon dressing mixture in another small bowl; season with salt, as desired.

Cover and refrigerate until ready to serve.

2. Place beef Steaks and remaining dressing mixture in food-safe plastic bag; turn Steaks to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

3. Remove Steaks from marinade; discard marinade. Place Steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

4. Carve Steaks into thin slices; season with salt and pepper, as desired. Serve with cilantro sour cream mixture.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		15g	73mg		2g	26g	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