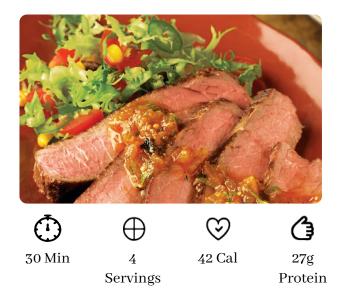


Chipotle Salsa Steak

If you enjoy the bold and spicy flavor of chipotle peppers, this recipe is for you! Steak is marinated in chipotle salsa then thrown on the grill.

INGREDIENTS

1 beef Top Round Steak, cut 3/4 to 1 inch thick (1 pound) 1 beef Top Round Steak, cut 3/4 to 1 inch thick (1 pound)



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COOKING

1. Combine salsa, lime peel and juice, and cumin in small bowl. Place beef Steak in food-safe plastic bag. Pour 3/4 cup salsa marinade over steak; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or overnight. Cover and reserve remaining marinade in refrigerator for sauce.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL	
4		5g	61mg		7g	27g	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