

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.

[illegible]

4

Servings



27g

Protein

[illegible]

[illegible]

1-1/2 cups prepared chipotle salsa

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 teaspoon ground cumin

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

3 tablespoons chopped fresh cilantro leaves

Flour tortillas, warmed (optional)

[illegible]

[illegible]

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COOKING

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
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