

Grilled Skirt Steak With Creamy Citrus Sauce

Beef Skirt Steak marinated in fresh orange juice, cilantro and Mexican spices can turn your ordinary dinner into extraordinary, especially when you enjoy it with this creamy citrus sauce



INGREDIENTS

1 beef Skirt Steak (1 to 1-1/2 pounds), cut into 4 to 6-inch portions

1/2 cup fresh orange juice

1/3 cup finely chopped fresh cilantro

2 tablespoons dried Mexican seasoning, crushed

3/4 cup dairy sour cream

2 tablespoons finely chopped green onion

Salt and pepper



30 Min



6
Servings



42 Cal



22g
Protein

COOKING

1. Combine orange juice, cilantro and Mexican seasoning in small bowl. Place beef steak and 1/3 cup orange juice mixture in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

2. Combine remaining orange juice mixture with sour cream and green onion. Cover and refrigerate until ready to serve. (May be refrigerated as long as overnight.)

3. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 7 to 12 minutes (over medium heat on preheated gas grill, 8 to 12 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

4. Carve steak diagonally across the grain into thin slices; season with salt and pepper, as desired. Serve with citrus sauce.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		17g	69mg		3g	22g	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