

Orange-Chipotle Skirt Steaks

After a dip in a spicy citrus marinade, savory Skirt Steak get grilled and topped with homemade tomatillo salsa.

INGREDIENTS

- 1-1/2 pounds beef Skirt Steak, cut into 4 to 6-inch pieces
- 2 medium oranges, divided
- 2 cups chopped tomatillos (4 to 5 small to medium)
- 1/2 cup chopped red onion
- 2 to 3 teaspoons minced chipotle peppers in adobo sauce
- 1/4 teaspoon ground cumin
- 1/8 teaspoon salt
- Juice of 1 medium orange
- 2 tablespoons vegetable oil
- 2 tablespoons adobo sauce (from chipotle peppers)
- 1 teaspoon ground cumin
- 1/4 teaspoon ground black pepper



30 Min



6
Servings



42 Cal



22g
Protein

COOKING

- Combine Marinade ingredients in small bowl. Place beef Skirt Steaks 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.
- Grate 1/2 teaspoon peel from 1 orange. Cut this orange and half of remaining orange into segments. Chop segments into 1/2-inch pieces. Combine orange peel and segments, tomatillos, onion, chipotle peppers, cumin and salt in medium bowl; cover and refrigerate until ready to serve. Cut remaining 1/2 orange into wedges; reserve for garnish.
- Remove steaks from marinade; discard marinade. Place steaks 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. Carve steaks diagonally across the grain into thin slices; season with salt, as desired. Serve with tomatillo salsa. Garnish with reserved orange wedges.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		15g	49mg		10g	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