

Spanish-Style Grilled Steaks With Olives

Spanish-style grilled steaks with peppers and green olives is flavorful and ready in minutes.



INGREDIENTS

2 beef Petite Sirloin Steaks (about 8 ounces each) - You may substitute Top Sirloin Steaks for Petite Sirloin Steaks.

2 teaspoons brown sugar

1/2 teaspoon salt

2 red or yellow bell peppers, cut into quarters

Salt and ground black pepper

1/3 cup pimiento-stuffed green olives, chopped

1/3 cup sherry wine vinegar

3 tablespoons olive oil

2 cloves garlic, minced

1 tablespoon smoked or sweet paprika

Chopped fresh cilantro leaves

25 Min

4
Servings

42 Cal

26g
Protein

COOKING

1. Combine marinade ingredients in small bowl. Place beef steaks and 1/3 cup marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes to 2 hours. Stir brown sugar and salt into remaining marinade; set aside.

2. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals; arrange bell peppers around steaks. Grill steaks, covered, 7 to 11 minutes (over medium heat on preheated gas grill, 8 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill peppers, 9 to 12 minutes (for gas, 7 to 11 minutes) or until tender, turning occasionally.

3. Remove steaks; let stand 5 minutes. Carve steaks across the grain into thin slices; season with salt and black pepper, as desired. Cut bell peppers 1/2-inch strips. Serve beef with bell peppers. Drizzle with reserved marinade; sprinkle with olives. Garnish with cilantro, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		18g	73mg		9g	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