

Grilled Garlic-Lime Skirt Steak with Veggies

INGREDIENTS:

- 1 ½ lbs skirt steak (or flank steak)
- 1 T fresh garlic, minced
- 1 lime, juiced
- 2 T olive oil
- Salt and pepper
- Suggested vegetables: bell peppers, zucchini, onions, mushrooms, asparagus

PROCESS:

- Combine garlic, lime juice, olive oil, salt and pepper to taste. Place in sealable bag along with steak (you can cut steak into two or three sections for easier grilling). Marinate at least 2 hours, up to 10 hours.
- Remove steak from bag and discard marinade. Grill over medium-high to high direct heat for around 3 minutes per side for medium rare. Move steak to indirect heat if you need to cook it longer.
- Slice vegetables into sections. Drizzle with olive oil and season with salt and pepper. Grill veggies alongside steak until light grill marks appear - avoid overcooking or excessive charring.
- Allow steak to stand about 5 minutes. Cut thin across the grain for maximum tenderness. Serve with grilled veggies.

Note: the veggies could also be sauteed in a skillet on the stove.

ENJOY!

