



Adobo Lime Skirt Steak

Makes 4 Servings

1 1 2/3 Lb Skirt Steak
1 Tbsp Adobo Lime
Cooking Spray

Preparation:

As with any steak make sure you remove from fridge at least an hour before you cook it. Allowing the meat to come to room temperature will cook it more evenly. Place on a cutting board, spray with cooking spray and season both sides on the steak.

Preheat the grill to medium heat.

Add the skirt steak and cook for about 5 minutes on each side.

Make sure you cover and let it rest for 10 minutes. Skipping this step will make all the lovely juices run on your cutting board and make the meat tough and dry. VERY IMPORTANT.

After it has rested, cut against the grain. I served with with Chimichurri Sauce and Perfect Chili Oven Roasted Potatoes. I also added some quick sautéed belle peppers...

Soo good! My whole family adores this meal! Enjoy!