

JALAPENO STEAK



SERVING SIZE

4



INGREDIENTS

ITEM

Jalapeno Peppers
Lime Juice
Cloves Garlic, Peeled
Dried Oregano

QUANTITY

4
¼ Cup
4
1 Tbsp.

ITEM

Coarse Salt
Cracked Black Pepper
Top Sirloin Steak

QUANTITY

1 Tbsp.
1 Tsp.
16 Oz.



PREPARATION

- Blend the jalapeños, lime juice, garlic, oregano, salt, and black pepper into a smooth paste.
- Coat the steak with the marinade and let it sit for at least 30 minutes (or overnight for extra flavor).
- Heat a grill or skillet over medium-high heat.
- Grill or pan-sear the steak for 4-5 minutes per side or longer as desired.
- Let the steak rest for 5 minutes before slicing.