



## Lime & Garlic Steak With Chimichurri Sauce

### For the Steak:

- 1 lb. top round steak
- 1/3 c. reduced sodium Soy Sauce
- 1/3 c. olive oil
- 3 cloves garlic, minced
- 2 limes juiced
- ½ c. cilantro leaves
- 1 t. Sesame oil
- 1 dash red pepper flakes
- 1 dash sugar

### For Chimichurri sauce:

- ½ Jalapeno seeds removed
- 1 clove garlic
- ½ c. cilantro leaves
- ½ c. parsley leaves
- ½ c. olive oil
- 2 limes juiced
- 1 t. cumin
- 1 t. coriander
- ¼ t. sea salt

Combine all ingredients (except steak) in a bowl. Put steak in Ziploc bag, add marinade, seal the bag and squish to coat the steak. Refrigerate 1-9 hours, taking steak out of the fridge 30 min. before grilling to bring to room temp.

Heat grill to medium high. Remove steak from marinade and place on grill. Grill steak on medium high to desired doneness (about 5 min. per side depending on thickness of steak). Remove from grill onto platter and let rest before slicing against the grain.

For Chimichurri sauce – place jalapeno, onion and garlic in food processor or blender and blend until chopped. Add rest of ingredients and blend until combined. Serve sliced steak topped with this sauce.

Serve with [Grilled Red Peppers](#) and [Quick & Easy Foil Wrapped Potatoes](#).

Serves 4