



Lime Seared Skirt Steak with Avocado Pico

Yields: 10P, 4C, 16F

Ingredient List:

- 12 oz. skirt steak
- Kosher salt, to taste
- Olive oil spray, as needed
- 2 limes, rolled and halved
- 2 large tomatoes, fleshed out and small diced
- ¼ bunch fresh cilantro, chiffonade
- ¼ red onion, small diced
- 2 cloves garlic, smashed into a paste
- ½ jalapeño, minced with seeds and membranes included for extra spice
- 2 avocados, small diced
- Juice of 3 limes
- Kosher salt and freshly ground black pepper, to taste

Preparation Instructions:

1. Heat a grill or grill pan over high heat.
2. Season one side of skirt steak with Kosher salt and spray with olive oil spray.
3. Place seasoned side down on the grill pan and cook for 1 minute, then squeeze one half of lime juice on upper side of steak and cook for one minute longer.
4. Rotate steak 90° to achieve a nice, diamond shaped grill mark. Squeeze another half of lime over top side, then season with salt and cook for 1 minute longer.
5. Turn steak and admire your awesome grill marks (as seen below). Repeat above process with remaining lime halves while rotating steak once more. Then, remove steak to from grill pan and allow to rest.
6. Prepare avocado pico by combining all remaining ingredients in a mixing bowl. Mix well and season with Kosher salt and pepper to your liking.
7. Once steak has rested for five minutes, slice across the grain on a bias as shown in the video.
8. Fan steak out on a serving plate and top with avocado pico.
9. Enjoy, share with your friends, and...

“Keep It Paleo!”

