



Ingredients:

2 beef round (sirloin) tip center steaks, cut 1 inch thick (about 8 ounces each)
Salt

Marinade:

2/3 cup prepared Italian dressing
2 tablespoons chopped fresh cilantro
1 tablespoon chili powder

Toppings:

Chopped fresh cilantro
Chopped tomato
Sliced avocado
Dairy sour cream (optional)

Carna Asada

Makes: 4 servings
Prep Time: 1 hour
Grilling Time: 15 minutes



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Directions:

1. Combine marinade ingredients in small bowl.
2. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 1 hour.
3. Preheat grill to medium heat.
4. Remove steaks from marinade; discard marinade.
5. Place steaks on grid and grill, covered to desired doneness, turning once. (Do not overcook.)
6. Season with salt, as desired.
7. Serve with toppings, if desired.

Recipe and photo courtesy of The Beef Checkoff.

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