

Chili Cilantro Grilled Steak with Tomato Salsa

- 1 T chili powder
- 2 tsp cumin
- 2 cloves garlic
- ½ bunch plus 2 T cilantro
- 2 T red wine vinegar
- 1 lb skirt steak
- 2 cups tomato, diced
- 1/4 cup green onion, sliced
- 3 T cup red onion, finely diced
- 1/3 cup lime juice
- salt & pepper, to taste
- olive oil
- tortilla chips, optional

In a blender or food processor, combine the chili powder, cumin, garlic, 1/2 bunch cilantro, red wine vinegar, 1/2 cup olive oil, 2 teaspoons salt and 1 teaspoon pepper. Blend until smooth and pour over the skirt steak. Marinate for at least 20 minutes before grilling over medium-high heat to desired temperature.

In a medium bowl, toss together the diced tomato, green onion, red onion, lime juice, 2 tablespoons chopped cilantro, a touch of olive oil, and salt to taste. Serve sliced skirt steak with salsa. Add tortilla chips for some crunch.

