

# Chile Lime Skirt Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	skirt or flank steak
3		limes (juice and zest)
2		green onions (white and green parts) - chopped
3	cloves	garlic - minced
3	tablespoons	cilantro - chopped
2	teaspoons	olive oil
1/4	teaspoon	ground coriander
1/4	teaspoon	ground cumin
1/4	teaspoon	ancho chile powder
		salt and pepper

Place the meat in a resealable bag. Add the lime zest and juice, green onions, garlic, cilantro, olive oil, coriander, cumin, chile powder, and salt and pepper. Turn several times to coat. Marinate in the refrigerator for 12 to 24 hours, turning every so often.

Grill for 2-3 minutes per side. Tent with foil and let rest for 5 minutes. Slice thinly at a slight angle against the grain.