



Summertime Steak Lettuce Wraps

Prep: 25 minutes plus standing
Grill: 10 minutes • Serves: 2

Cilantro-Lime Chimichurri

- 2 garlic cloves, crushed with press
- 1 jalapeño pepper, seeded and finely chopped (about 2 tablespoons)
- ¼ cup chopped fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 1 teaspoon Dijon mustard
- 1 teaspoon granulated sugar
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 pinch ground cayenne pepper
- ¼ cup extra virgin olive oil

Lettuce Wraps

- 12 ounces boneless sirloin steak (about 1-inch thick)
- 1 ear of corn, silk and husk removed
- 1 small red onion, cut into ¼-inch-thick slices
- 2 teaspoons extra virgin olive oil
- 1 teaspoon favorite steak seasoning
- 1 ripe avocado, peeled, pitted and cut into ½-inch chunks
- 1 cup halved grape tomatoes
- 6 large butter lettuce leaves

1. Prepare outdoor grill for direct grilling over medium-high heat.

2. Prepare Cilantro-Lime Chimichurri: In small bowl, whisk together garlic, jalapeño, cilantro, lime juice, mustard, sugar, salt, pepper and cayenne; slowly add oil while whisking constantly.

3. Prepare Lettuce Wraps: Coat steak, corn and onion with oil; sprinkle with steak seasoning. Place steak, corn and onion on hot grill rack. Cook corn and onion 3 to 5 minutes, turning frequently to brown all sides or until lightly charred; transfer to cutting board. Cook steak 10 to 12 minutes or until internal temperature reaches 145° for medium doneness, turning once halfway through cooking. Transfer steak to cutting board and loosely cover with aluminum foil; let stand 5 minutes.

4. Cut corn from cob and thinly slice steak across the grain. Serve steak topped with onion, corn, avocado and tomatoes in lettuce leaves drizzled with chimichurri.

Approximate nutritional values per serving:
 882 Calories, 65g Fat (16g Saturated),
 125mg Cholesterol, 418mg Sodium,
 27g Carbohydrates, 9g Fiber, 42g Protein