



Chile Cumin Skirt Steak and Vegetables

Serves 1

Ingredients:

- 2 Tbsp. Chile Powder
- 1 Tbsp. Ground Cumin
- 1 tsp. Garlic Powder
- 1/2 tsp. Cayenne Pepper Sauce
- 1 tsp. Kosher Salt
- 2 tsp. Smoked Paprika
- 1.5 lbs. Skirt Steaks
- 1 oz. vol. Vegetable Oil
- 1 cup Red Bell Peppers , seeded and quartered
- 1.5 cups Green Bell Peppers , seeded and quartered
- 1 cup Orange Bell Peppers , seeded and quartered
- 2 cups (1 Onion) Yellow Onions , thick slice

Directions:

1. Mix spices together in a small bowl.
2. Rub skirt steak with 2 ½ Tbsp. of chile cumin seasoning.
3. Whisk oil together with remaining seasoning in a large bowl and toss with vegetables to coat.
4. Place steak, peppers and onions on a preheated grill and cook steak until medium.
5. Remove from grill. Continue cooking peppers and onions until lightly charred. Remove from grill and cool.