

Dressed Up Beef Skirt Steak

Chef Joe Moore

Ingredients:

1 Pound Beef Skirt Steak
1 Lime
2 Cloves Minced Garlic
1 Head Romaine Lettuce
Fresh Guacamole

Directions:

1. Squeeze the juice of half of the lime over surface of the skirt steak.
2. Spread half the minced garlic over the surface of the skirt steak.
3. Repeat on other side of steak.
4. Wash and place torn romaine onto the bottom of a plate.
5. Cook steak 2-3 minutes per side. Do not over cook.
6. Place grilled steak on bed of romaine with a side of guacamole.