

# Cilantro-Lime Marinated Steaks

## Ingredients

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- 2 c Cilantro (leaves and stems)
- 1/2 c Lime Juice
- 1/3 c Olive Oil
- 8 clv Garlic
- 4 Scallions (chopped)
- 1 Serrano Chile (chopped)
- 1 1/2 t Salt
- 4 New York Strip Steaks (1-inch thick, 10-12 oz. each)

## Instructions

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1. Process cilantro, lime juice, oil, garlic, scallions, serrano, and salt in a food processor until smooth; reserve 1/2 cup marinade for the serving sauce. Place steaks in a large dish and pour remaining marinade over the top. Turn steaks to coat both sides with marinade. Cover dish with plastic wrap; chill 2-3 hours, flipping once.
2. Preheat grill to medium-high. Brush grill grate with oil.
3. Grill steaks, covered, 2-3 minutes per side for medium-rare. Transfer steaks from the grill to a platter, tent with foil, and let rest 5 minutes. Serve steaks with reserved sauce.