

Fiesta Steak with Corn Salsa



PREPARATION TIME
20 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
green beans



For an economical bean salad, triple the recipe for the salsa and add $1\frac{1}{2}$ cups drained, canned black beans to the leftovers. Store in the refrigerator for up to 4 days to accompany other meals.

SHOPPING LIST

- tomato • green onions • corn
- bell pepper • black olives
- lime • sirloin steak • lemon

ON HAND

- salt • chili powder • oil
- garlic salt

INGREDIENTS

- 1 teaspoon salt
- 1 tomato, chopped
- 1/2 cup chopped green onions
- 1/4 cup chopped green bell pepper
- 1 teaspoon chili powder
- 1 cup corn
- 1/4 cup sliced black olives
- 2 tablespoons vegetable oil
- Juice of 1 lime (about 2 tablespoons)
- 2 pounds sirloin steak
- 1/2 teaspoon garlic salt
- 2 tablespoons lemon juice

SERVES **4**

COOK'N
Express

- Use a store-bought salsa to reduce preparation time. Just freshen it by adding your own corn and lime juice.

Make Ahead

You can prepare the salsa in step 2 up to 12 hours ahead. Refrigerate until ready to use.

VARIATION

For a spicy Mexican flavor, add 1 teaspoon ground cumin and 1 teaspoon chopped jalapeño to the salsa.

- 1** Preheat grill or broiler. Combine salt and tomato in a small bowl. Let stand for 15 minutes. Drain liquid in bowl, pressing out excess.



- 2** Combine tomato with green onions, bell pepper, chili powder, corn, olives, oil and lime juice.

- 3** Sprinkle steak with garlic salt. Grill or broil about 5 minutes per side for medium, or until desired doneness.



- 4** Squeeze lemon juice over cooked steak; cut into serving portions. Top steak with salsa.