

# Chipotle Flank Steak with Creamy Cilantro Sauce

Recipe courtesy of *Celebrations*

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## Ingredients:

- 1 can (7 oz.) chipotle chili in adobo sauce
- 2 tablespoons lime juice
- 1 pound boneless flank steak
- 2 tablespoons chopped fresh cilantro
- 1/2 teaspoon Lawry's Garlic Salt
- 1-1/2 cup Hellmann's or Best Foods Real Mayonnaise

## Preparation:

1. In a food processor or blender, process 3/4 cup Hellmann's or Best Foods Real Mayonnaise, chili and lime juice until smooth. In a baking dish, arrange steak. Rub both sides with mayonnaise mixture. Cover and marinate in the refrigerator 30 minutes.
2. Meanwhile, in a small bowl, combine cilantro, garlic salt and remaining 3/4 cup mayonnaise; cover and chill.
3. Grill steak (turning once) for 8 minutes or until desired doneness. Slice steak and serve with cilantro sauce.

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## **Preparation:**

Serves: 4

Prep Time: 20 Minutes

Cook Time: 8 Minutes

Marinate Time: 30 Minutes

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