



Total Time
130 MIN.

Serving & Size
SERVING (5 OZ STEAK + 1/3 C RELISH + 1/4 C SAUCE)

Difficulty
MEDIUM


A traditional Mexican must-have, this dish is made with marinated steak garnished with corn relish and ancho chili tomato sauce.

Yields
8

| Nutrition Facts | |
|---------------------------------|---|
| Serving Size | SERVING (5 OZ STEAK + 1/3 C RELISH + 1/4 C SAUCE) |
| Amount Per Serving | |
| Calories 412 | |
| % Daily Value | |
| Total Fat 19.8g | 30% |
| Saturated Fat 5.7g | 29% |
| Cholesterol 107mg | 36% |
| Sodium 767mg | 32% |
| Total Carbohydrate 21.3g | 7% |
| Dietary Fiber 4.6g | 18% |
| Protein 37.2g | 74% |
| Vitamin A % | Vitamin C 37% |
| Calcium 5% | Iron 30% |

TIP
48 ounces raw beef used in recipe.

INGREDIENTS **WEIGHT** **MEASURE**

| | | |
|--|--------|------------|
| beef skirt steak | 3 lb. | 48 |
| kosher salt | | 1 tsp. |
| black pepper, ground | | 1/2 tsp. |
| ancho chili powder | | 1 tbsp. |
| olive oil | | 1 tbsp. |
| onion, sliced | 9 oz. | 2 cups |
| garlic, peeled, chopped | 1 oz. | 11/2 tbsp. |
|  V8® Spicy Hot Vegetable Juice | | 2 cups |
| whole roasted tomatoes | 16 oz. | 2 cups |
| ancho chili powder | | 1 tbsp. |
| black pepper | | 1/8 tsp. |
| frozen roasted corn | 11 oz. | 2 cups |
| red onion, grilled, diced | 7 oz. | 11/4 cups |
| lime juice | | 1/4 cups |
| olive oil | | 1 tbsp. |
| kosher salt | | 1/4 tsp. |
| black pepper, ground | | 1/8 tsp. |
| green onion, grilled, 1-inch long | 2 oz. | 1/4 cups |



INSTRUCTIONS

To Prepare Steak:

1. Season steak with salt, pepper and ground ancho pepper. Marinate for 1 hour in refrigerator.

2. Cook steak on a hot grill to desired temperature.

CCP: Heat to a minimum internal temperature of 158°F for 1 minute.

To Prepare Tomato Sauce:

1. In a medium size pot heat olive oil. Sauté onions and garlic. Cook for 5 minutes.

2. Add V8® Spicy Hot Vegetable Juice and tomatoes. Simmer for 25 minutes on low heat.

3. Add ground ancho pepper and black pepper. Let simmer for 10 more minutes.

4. Puree mixture in blender until smooth. Reserve.

CCP: Hold for hot service at 140°F or higher until needed.

To Prepare Corn Relish:

1. In a medium mixing bowl, add roasted corn, diced grilled red onions, lime juice, olive oil, salt, pepper. Mix thoroughly. Reserve.

To Serve:

1. Using a #12 scoop, portion 1/3 cup corn relish in center of round dinner plate.

2. Using tongs, top with 1 steak (about 4.5 ounces).

3. Using a 2-oz. ladle, drizzle ¼ cup sauce around dish.

4. Using a scant # 100 scoop, garnish with about 1-1/2 teaspoons grilled onions. Serve immediately