



All for the Beef

**Prep** 5 mins

**Cook** 10 mins

**Yields** 5 servings

Recipe Card

# Mucho Mexican Marinated Beef Steak

## Shopping List



Beef grilling or marinating steak  
Steak sauce  
Vegetable oil  
Pizza sauce  
Chipotle peppers in adobe sauce  
Green onion



## Ingredients

½ cup (125 mL) steak sauce

¼ cup (50 mL) vegetable oil and pizza sauce

1 tbsp (50 mL) minced chipotle peppers in adobe sauce

1 green onion, sliced

1 lb (500 g) grilling or marinating steak,

1 inch (2.5 cm) thick

## Instructions

1. Combine steak sauce, oil, pizza sauce, chipotle peppers and green onion in a zipper-type plastic bag.
2. Pierce meat all over with fork. Place in bag with marinade; refrigerate for 30 minutes (for grilling steaks) or from 4 to 8 hours (for marinating steaks).
3. Pat steak dry. Grill, broil or pan-fry using medium-high heat, turning at least twice, for 10 to 12 minutes for medium-rare doneness 145°F(63°C).

