

Mexican Grilled Steak Salad

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-grilled-steak-recipe>

Ingredients:

- 3 pounds flank steak
- 1 teaspoon coarse sea salt or kosher, or more to taste
- freshly ground black pepper To taste
- 3 medium carrots about 1/2 pound, peeled, halved lengthwise and sliced
- red potatoes 3, about 1 pound medium, peeled and cubed
- 1/2 pound green beans ends trimmed, cut diagonally into thirds
- 1 cup peas fresh or thawed from frozen
- 6 radishes halved and cut into matchsticks
- 2 tablespoons cilantro leaves and upper part of stems, chopped
- 1 avocado ripe, halved, pitted, meat scooped out and sliced
- pickled jalapeños To taste
- chipotle chiles in adobo sauce To taste
- 1/3 cup distilled white vinegar
- 1/3 cup olive oil plus more to grill the meat
- 1/3 cup vegetable oil
- 1 teaspoon coarse sea salt or kosher
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon brown sugar
- 1 clove garlic finely minced or pressed
- 2/3 cup red onion slivered
- 1 head romaine lettuce leaves rinsed and drained, for serving
- corn tortillas Warm, for serving

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 80 milligrams
4. Fat: 45 grams
5. Fiber: 9 grams

6. Protein: 53 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 950 milligrams
 9. Sugar: 7 grams
-

Thank you for visiting our website. Hope you enjoy Mexican Grilled Steak Salad above. You can see more 20 mexican grilled steak recipe [Unlock flavor sensations!](#) to get more great cooking ideas.