



Southwest Steak and Many Layered Salad

Ingredients:

- 1 beef flank steak (about 1 1/2 to 2 pounds)
- 2 chipotle peppers in adobo sauce, finely chopped
- 3 medium ears corn, unhusked
- 9 cups coarsely chopped romaine lettuce
- 1 1/2 cups chopped tomatoes
- 1 can (15 to 16 ounces) black beans, rinsed, drained
- 2 1/2 cup coarsely crushed tortilla chips

Dressing:

- 1 large ripe avocado, mashed (about 3/4 cup)
- 3/4 cup prepared ranch dressing
- 2 tablespoons fresh lime juice
- 1 tablespoon adobo sauce

Makes: 6-8 servings.

Prep Time: 6 hours to Overnight

Grill Time: 30 minutes



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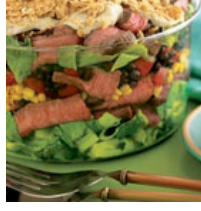
Directions:

1. Whisk dressing ingredients in medium bowl until blended.
2. Remove 1/2 cup for marinade and stir in chipotle peppers. Cover and reserve remaining dressing in refrigerator.
3. Place beef steak and chipotle marinade in food-safe plastic bag; turn steak to coat.
4. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
4. Pull back husks from corn, leaving husks attached.
5. Remove and discard corn silk. Bring husks back up around corn; tie in place with kitchen string or strips of corn husk.
6. Soak in cold water 30 minutes to 1 hour.
7. Preheat grill to medium.
8. Remove steak from marinade; discard marinade.
9. Remove corn from water.

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10. Place steak in center of grid and corn around the outside.
11. Grill corn, uncovered, 20 to 30 minutes or until tender, turning occasionally.
Grill steak 17 to 21 minutes for medium rare to medium doneness, turning occasionally.
12. Remove steak; let stand 5 minutes.
13. Husk corn; cut kernels from cobs.
14. Cut steak lengthwise in half; carve each half across the grain into thin slices.
15. Layer 1/2 of lettuce, corn, 1/2 of beef, tomatoes and beans in 4-quart glass salad bowl or 13 x 9-inch glass baking dish. Top with remaining lettuce and beef. Drizzle with reserved dressing. Top with tortilla chips just before serving.
16. Serve immediately or cover and refrigerate for up to 2 hours.

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