



Grilled New York Strip Steaks with Rainbow Pepper Relish

Prep: 20 minutes plus standing

Grill: 10 minutes • Serves: 4

Rainbow Pepper Relish

- 3 medium green, orange and/or red bell peppers, diced
- 2 garlic cloves, crushed with press
- 1 cup thawed frozen corn
- ¼ cup diced red onion
- 2½ tablespoons fresh lime juice
- 2 tablespoons coarsely chopped fresh cilantro leaves
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

Steaks

- Vegetable oil
- 2 teaspoons garlic powder
- ½ teaspoon paprika
- ¼ teaspoon dried oregano leaves
- ¼ teaspoon ground coriander
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 4 (1-inch-thick) lean New York strip steaks (about 8 ounces each)
- Chives for garnish (optional)

1. Prepare Rainbow Pepper Relish: In medium bowl, combine all ingredients. Refrigerate until ready to serve.

2. Prepare Steaks: Coat grill rack with oil. Prepare outdoor grill for direct grilling over medium-high heat. In small bowl, combine garlic powder, paprika, oregano, coriander, salt and pepper. Rub seasoning mixture onto all sides of steaks.

3. Place steaks on hot grill rack and cook 10 to 12 minutes or until internal temperature reaches 140° for medium-rare, turning once. Remove steaks from grill and let stand 5 minutes. Internal temperature will rise 5° upon standing. Serve steaks topped with pepper relish garnished with chives, if desired.

Approximate nutritional values per serving:

548 Calories, 33g Fat (12g Saturated), 164mg Cholesterol, 233mg Sodium, 18g Carbohydrates, 3g Fiber, 47g Protein