

Marinated Beef Steak



At a glance



Prep
10 min.



Total
1 hr. 5 min.



Serves
6

Marinate: 30 min.

Grill: 25 min.

Cost per recipe: \$10.05

This juicy, tender steak is sizzling with flavor! And you'll be fired up by the garlic and oregano spiked picante sauce that serves as a marinade and a basting sauce.

What You'll Need

2/3 cup Pace® Picante Sauce

1/3 cup vegetable oil

1 teaspoon dried oregano leaves, crushed

1 clove garlic, minced **or** 1/4 teaspoon garlic powder

1 beef top round steak, 1 1/2-inch thick (about 1 1/2 pounds)

How to Make It

- 1 Stir the picante sauce, oil, oregano and garlic in a shallow, nonmetallic dish or gallon size resealable plastic bag. Add the beef and turn to coat. Cover the dish or seal the bag and refrigerate for 30 minutes.
- 2 Lightly oil the grill rack and heat the grill to medium. Grill the beef for 25 minutes for medium or until desired doneness, turning and brushing often with the picante sauce mixture. Discard any remaining picante sauce mixture.
- 3 Cut the beef into thin slices. Serve with additional picante sauce.

Recipe Tips

- *Leftovers:* Use leftovers to make delicious steak sandwiches. Use flour tortillas or whatever bread you have on hand and top the steak with Cheddar cheese, fried onion and a dollop of picante sauce.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	232
Total Fat	15g
Saturated Fat	2g
Cholesterol	54mg
Sodium	224mg
Total Carbohydrate	2g
Dietary Fiber	1g
Protein	20g
Vitamin A	2%DV
Vitamin C	0%DV
Calcium	1%DV
Iron	11%DV

Best-of-the-West Bean Salad



At a glance

 Prep 10 min.	 Total 2 hr. 10 min.	 Serves 8
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Servings: 1/2 cup each

Chill: 2 hr.

This scrumptious bean salad combines kidney beans, pinto beans, sliced red onion and diced green pepper dressed with a flavorful combination of Pace® Picante Sauce, cilantro, oil and vinegar.

What You'll Need

- 3/4 cup Pace® Picante Sauce
- 2 tablespoons chopped fresh cilantro leaves
- 2 tablespoons red wine vinegar
- 1 tablespoon vegetable oil
- 1 large green pepper, diced (about 1 cup)
- 1 medium red onion, very thinly sliced (about 1/2 cup)
- 1 can (about 15 ounces) kidney beans, rinsed and drained
- 1 can (about 15 ounces) pinto beans, rinsed and drained

How to Make It

- 1 Stir the picante sauce, cilantro, vinegar, oil, pepper, onion, kidney beans and pinto beans in a medium bowl. Cover and refrigerate for 2 hours, stirring occasionally during chilling time. Garnish with additional cilantro.

Recipe Nutritional Information

Made With	Pace Picante Sauce
Calories	131
Total Fat	2g
Saturated Fat	0g
Cholesterol	0mg
Sodium	293mg
Total Carbohydrate	22g
Dietary Fiber	7g
Protein	7g
Vitamin A	4%DV
Vitamin C	31%DV
Calcium	3%DV
Iron	11%DV