



Grilled Mexican Steak Torta

Prep: 15 minutes plus standing

Grill: 20 minutes • Serves: 8

- 1 top round London broil (about 2 pounds)
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground black pepper
- 2 avocados, peeled, pitted and mashed
- 1 tablespoon fresh lime juice
- 1 tablespoon lime zest
- 2 loaves (10 ounces each) French baguette, cut horizontally in half
- ½ cup creamy chipotle ranch dip
- 3 Roma tomatoes, thinly sliced
- 2 jalapeño peppers, thinly sliced
- 1 small red onion, thinly sliced
- 3 cups cilantro sprigs

1. Prepare outdoor grill for direct grilling over medium-high heat. Sprinkle London broil with salt and pepper. Place London broil on hot grill rack; cover and cook 20 minutes or until internal temperature reaches 140° for medium-rare, turning once. Transfer London broil to cutting board and loosely cover with foil; let stand 5 minutes before slicing. (Internal temperature of steak will rise 5 to 10° upon standing.)

2. In small bowl, whisk avocados, lime juice and lime zest until smooth.

3. Spread top cut sides of bread with dip; spread bottom sides with avocado mixture. Thinly slice steak across the grain; fill bread with steak, tomatoes, jalapeños, onion and cilantro. Cut each sandwich crosswise into quarters.

Approximate nutritional values per serving:

506 Calories, 21g Fat (4g Saturated), 80mg Cholesterol, 608mg Sodium, 44g Carbohydrates, 6g Fiber, 5g Sugars, 35g Protein