



**EHLERS**  
E S T A T E

## **Grilled Skirt Steak with Avocado and Tomato Salsa**

Pair with 2016 Portrait

1 ½ pounds skirt steak  
2 tsp cumin  
1 tsp coriander  
2 garlic cloves, minced  
4 tbsp. lime juice  
3 tbsp extra-virgin olive oil, divided  
3 avocados halved and pitted  
2 tbsp. finely chopped red onion  
2 tbsp. finely chopped fresh cilantro, plus more for serving  
1 ½ c mixed grape tomatoes, halved  
kosher salt  
black pepper



1. Place steak in a shallow glass baking dish. In a small bowl, whisk together cumin, coriander, garlic, 2 tablespoons lime juice, and 2 tablespoons olive oil. Pour mixture over steak, turning to coat, and marinate for 10 minutes.
2. Heat grill or grill pan to 450 degrees. Place halved avocados face down on the grill. Grill 2-3 minutes or until the avocado has nice grill marks.
3. Heat pan on grill or continue to use the grill pan on the stove. Add tomatoes and grill for about 4 minutes, or until they start to soften up. Remove from pan and add to a medium bowl.
4. Add steak to grill and season with salt and pepper. Grill each side for three minutes for medium rare. Remove and let rest for five minutes.
5. While the steak is resting, remove avocado from the skin and dice. Add diced avocados, diced onion, chopped cilantro, remaining olive oil, and lime juice to the tomatoes—season with salt and pepper.
6. Slice the steak thinly against the grain. Top with salsa.