



BIG RED



RECIPE OF THE WEEK

PRESENTED BY  **Albertsons**  **SAFEWAY**

SPICY GRILLED STEAK NACHOS



Ingredients:

- 2 tbsp Signature Select® Hot Sauce Louisiana
- 2 tbsp olive oil
- 2 tbsp lime juice (from about one whole lime)
- 1 garlic clove, grated
- 1/4 tbsp salt
- 1.25 lb sirloin steak
- 2/3 bag of thin, Deli tortilla chips
- 2 cups Lucerne® shredded Monterey Jack cheese
- Shredded lettuce, chopped tomatoes, salsa and sour cream, for topping

Directions

1. In a small bowl whisk together the hot sauce, olive oil, lime juice, garlic and salt. Place the steak in a resealable plastic bag, pour the marinade in the bag, and seal it tightly. Turn the bag over a few times and massage the marinade on both sides of the meat. Refrigerate and allow to sit for up to two hours.
2. Preheat the grill to high. Remove the steak from the marinade and place it on the grill, cooking on the first side for about 8 min.. Turn it over and continue cooking for another 5-8 minutes, or until it reaches your desired degree of doneness. Remove the steak from the grill and allow it to rest for at least 5 minutes before thinly slicing.
3. Preheat the broiler to high. Place the tortilla chips in a single layer on a baking sheet. Lay slices of steak all over the chips, then sprinkle with the shredded cheese. Put the pan in the oven until the cheese is melted and the chips are starting to get crispy, about 3-4 minutes.
4. Sprinkle the shredded lettuce and chopped tomatoes all over the warm nachos. Place dollops of salsa and sour cream on top, if desired. Serve immediately.

