



Skirt Steaks With Fresh Mango Salsa

INGREDIENTS

- 2 x 1 ½ lb. skirt steaks
- 2 tbsp. chili powder
- 1 tbsp. ground coffee (optional)
- ½ tbsp. paprika
- zest of 1 lime
- Sea salt and freshly ground black pepper to taste

INGREDIENTS FOR THE FRESH MANGO SALSA

- 3 mangoes, diced
- 1 bell pepper, diced
- ½ red onion, diced
- 1 jalapeño pepper, seeded and minced
- ¼ cup lime juice

DIRECTIONS

1. Preheat your grill to high.
2. Mix the chilli powder, ground coffee, paprika, lime zest, sea salt, and black pepper in a bowl.
3. Rub the steaks with the coffee mixture and let rest for 20 minutes.
4. In a large bowl, combine all the ingredients for the mango salsa, and chill.
5. Grill the steaks on the preheated grill for 5 to 6 minutes per side, or until they reach your desired doneness.
6. Let the steaks rest for about 5 minutes, and slice. Serve the sliced steak with the mango salsa.