

30-MINUTE SUPPER



**SMOKY BEEF SKEWERS
WITH CORN AND BLACK BEAN SALAD**

SMOKY BEEF SKEWERS WITH CORN AND BLACK BEAN SALAD Serves 4



WHY THIS RECIPE WORKS: Chipotle powder seasons the meat before it hits the grill and adds smoky heat to the sour cream sauce.

- ½ cup sour cream
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon grated lime zest plus 2 tablespoons juice
- Salt and pepper
- 1 teaspoon chipotle chile powder
- 2 cups fresh or thawed frozen corn
- 1 (15-ounce) can black beans, rinsed
- 2 scallions, sliced thin
- 2 tablespoons chopped fresh cilantro plus 2 tablespoons cilantro leaves
- 1½ pounds sirloin steak tips, trimmed and cut into 1-inch chunks

1. Whisk sour cream, oil, lime juice, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon chile powder, and $\frac{1}{8}$ teaspoon pepper together in large bowl; transfer $\frac{1}{4}$ cup sour cream mixture to small bowl and set aside. Add corn, beans, scallions, chopped cilantro, and lime zest to remaining sour cream mixture and toss to combine; transfer to platter.

2. Pat steak dry with paper towels and sprinkle with $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, and remaining $\frac{1}{2}$ teaspoon chile powder. Thread steak onto four 12-inch metal skewers. Grill skewers over hot fire until meat is browned on all sides, 5 to 7 minutes. Transfer to platter with corn salad and drizzle with reserved sour cream mixture. Sprinkle with cilantro leaves and serve.

TEST KITCHEN NOTE: If using a gas grill, cover while cooking in step 2.