

# Good Eats Recipes

## Sliced Steak with Corn Salsa

### What You Need:

- 1/2 teaspoons kosher salt
- 1 teaspoons ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon black pepper
- 1 (2-lb) trimmed boneless sirloin steak, about 1 1/2 inches thick
- 1/4 cup finely chopped fresh cilantro
- 1 cup GOOD EATS corn salsa

### Directions:

Prepare grill for cooking. Combine salt, cumin, chili powder, and pepper and sprinkle on both sides of steak. Grill, turning once, until an instant-read thermometer inserted horizontally into thickest part of meat registers 130°F, 18 to 20 minutes total for medium-rare. Transfer steak to a grooved cutting board and let stand 5 to 10 minutes before slicing. While steak is standing, warm corn salsa over moderate heat, stirring occasionally. Spoon corn on top of sliced steak and pour over any accumulated juices.