



Total Time  
**NOT AVAILABLE**

Serving & Size  
**1 SERVING (3 OZ SLICED BEEF)**

Difficulty  
**EASY**

This juicy, tender steak is sizzling with flavor! And you'll be fired up by the garlic and oregano spiked picante sauce that serves as a marinade and a basting sauce.

Yields  
**48**

**Nutrition Facts**

Serving Size	1 SERVING (3 OZ SLICED BEEF)	
<b>Amount Per Serving</b>		
<b>Calories</b>	330	
		<b>% Daily Value</b>
<b>Total Fat</b>	21.2g	<b>33%</b>
<b>Saturated Fat</b>	3.9g	<b>20%</b>
<b>Cholesterol</b>	88mg	<b>29%</b>
<b>Sodium</b>	262mg	<b>11%</b>
<b>Total Carbohydrate</b>	2g	<b>1%</b>
<b>Dietary Fiber</b>	1g	<b>4%</b>
<b>Protein</b>	30.9g	<b>62%</b>
Vitamin A	1%	Vitamin C 0%
Calcium	1%	Iron 16%

**INGREDIENTS**

**WEIGHT**

**MEASURE**



**Pace® Picante Sauce- Mild**

3 lb.

6 cups

vegetable oil

2 3/4 cups

dried oregano leaves, crushed

7 tsp.

garlic, whole cloves, peeled, minced

8 cloves

boneless beef top round steak, 1 1/2 -inch thick

12 lb.

**INSTRUCTIONS**

1. Stir the Pace® Picante sauce, oil, oregano and garlic in a nonmetallic bowl. Add the beef and turn to coat. Cover the bowl and refrigerate for 30 minutes.  
**CCP: Refrigerate at 41/45 °F (5/7 °C) or lower.**
2. Lightly oil the grill rack and heat the grill to medium. Grill the beef for 25 minutes for medium or until desired doneness, turning and brushing often with the picante sauce mixture. Discard any remaining picante sauce mixture.  
**CCP: Cook the beef to 145 °F.**  
**CCP: Hold hot at 140 °F.**
3. Cut the beef into thin slices. Serve with 2 Tbsp Pace® Picante sauce.  
**CCP: Hold for hot service at 140 °F.**



**TIP**

Pair with Avocado Melon Salad with Picante Honey Dressing and 1/2 cup of grapes for a meal under 500 calories.