

# Chile-Rubbed Flat-Iron Steak

Recipe Courtesy of [MyRecipes.com](http://MyRecipes.com)

Yield: 4 servings



## Ingredients

- 2 tablespoons brown sugar
- 2 teaspoons canola oil
- 1 teaspoon chipotle chile powder
- 1 teaspoon ground cumin
- 3/4 teaspoon kosher salt
- 1 (1-pound) flat-iron steak, trimmed
- Cooking spray
- 4 lime wedges
- 4 (6-inch) corn tortillas, warmed
- Cilantro leaves (optional)

## Directions

1. Preheat grill to medium-high heat.
2. Combine first 5 ingredients in a small bowl. Rub sugar mixture evenly over steak; let stand 10 minutes. Place steak on a grill rack coated with cooking spray; cook 4 minutes on each side or until desired degree of doneness. Let stand 10 minutes; cut diagonally across grain into thin slices. Serve with lime wedges and tortillas. Garnish each serving with cilantro leaves, if desired.