



## Spicy Honey Chipotle Marinated Steak

---

### Ingredients

- ¼ cup soy sauce
- 2 tablespoons honey
- 2 tablespoons chipotle peppers in adobo sauce (finely chopped)
- 2 cloves garlic (minced)
- 1 tablespoon lime juice
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- Salt and pepper to taste

### Directions

1. In a bowl, whisk together soy sauce, honey, chipotle peppers, minced garlic, lime juice, cumin, and smoked paprika.
2. Season the steaks with salt and pepper, then place them in a resealable bag or shallow dish.
3. Pour the marinade over the steaks, ensuring they are fully coated. Seal the bag or cover the dish and refrigerate for at least 2 hours or overnight for maximum flavor infusion.
4. Preheat the grill to medium-high heat. Remove the steaks from the marinade and grill to your desired level of doneness.
5. Allow the steaks to rest for a few minutes before serving. Slice and enjoy the irresistible combination of smoky, sweet, and spicy flavors!

