

Honey-Paprika-Glazed Steak & Onions



Ingredients

- 2 tablespoons honey
- 3 tablespoons extra-virgin olive oil, divided
- 1 teaspoon smoked paprika
- $\frac{3}{4}$ teaspoon kosher salt
- 1 pound skirt steak (see Tips), trimmed
- 2 medium red onions, sliced into 1/2-inch-thick rings
- 4 sprigs Fresh parsley for garnish

Instructions

1. Preheat grill to medium-high.
2. Microwave honey in a small bowl on High for 10 seconds. Stir in 1 tablespoon oil, paprika, salt and 1/2 teaspoon pepper. Brush on both sides of steak. Thread onion slices onto skewers. Brush the onions with the remaining 2 tablespoons oil and season with pepper.
3. Grill the steak and onions, turning once, 6 to 7 minutes total for medium-rare steak, 12 minutes total for lightly charred and tender onions. Transfer the steak to a clean cutting board to rest for 5 minutes, then thinly slice against the grain. Serve with the onions. Garnish with parsley, if desired.