

Mexican Tri Tip with Avocado Salsa



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Ingredients

- 2 pound tri tip

For Dry Rub

- 6 tablespoons of chili powder
- 1 1/2 teaspoons of onion powder
- 2 tablespoons of ground cumin
- 1 1/2 teaspoons of garlic powder
- 1/4 teaspoons of dried thyme
- 3 teaspoons of dried basil
- 3/4 teaspoon of dried oregano
- 1/2 teaspoon of ground black pepper

Ingredients for Avocado Salsa

- 1 avocado, diced
- 2 small tomatoes, diced
- 1 tablespoon fresh cilantro
- 1/2 teaspoon garlic
- 1 teaspoon lime juice

Directions

- 1) Mix all of the dry rub seasonings together and rub on the tri tip roast about 60 minutes before grilling, covering well. [Grill your roast until it has reached optimal temperature.](#)
- 2) While the tri tip is cooking, make the avocado salsa. Simply dice the avocados and tomatoes, and chop the cilantro. Mix these and the remaining salsa ingredients together in a bowl. Serve on top of the steak.

To see a video of this recipe, head over to our website at:

www.thetritipguy.com/mexican-tri-tip