

## **Marinated Flank Steak**

**Show:Feb 20th**

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**Ingredients:**Serves 4 - 6

1 1-lb. Flank Steak  
2 cloves Garlic, minced  
Zest of 1 Lime  
3 Tbls. Olive Oil  
2 Tbls. Red bell pepper, chopped  
2 sprigs fresh Oregano, chopped  
1/2 tsp. Mexican spices (chili, cumin, dried onion, etc.)

**Procedure:**

Place flank steak in a shallow pan, cover with minced cloves, lime zest, olive oil, chopped red bell pepper, chopped oregano and Mexican spices. Rest overnight or up to 24 hours before cooking.

Grill to desired doneness. Slice thinly to put into tortillas.

***Optional condiments:***

Shredded romaine lettuce  
Roasted peppers and onions  
Cheeses  
Sour cream  
Chopped cilantro  
Limes  
Squash blossoms  
Dried red pepper flakes or more roasted peppers with the seeds left in.

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