

Marinated Flank Steak

Show:Feb 20th

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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