



Grilled Flank Steak with Avocado Salsa

Prep: 10 minutes (plus chilling time)

Cook: 10 minutes

Serves: 6-8

Ingredients

For flank steak:

- 2 pounds flank steak
- 1/2 cup olive oil
- 1 lime, juiced
- 4 garlic cloves, minced
- 2 teaspoons cumin
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper



For avocado salsa

- 2 ripe Hass avocados, seeded and diced
- 1 large tomato, diced
- 1/2 medium red onion, diced
- 1 jalapeno, seeded and diced
- 1/3 cup fresh cilantro, chopped
- 1 lime, juiced
- 1 teaspoon salt

Directions

For flank steak

1. Place flank steak in a resealable plastic bag. Whisk together olive oil, lime juice, garlic, cumin, salt and pepper in a small bowl. Pour over flank steak, seal the bag and coat steak in marinade. Refrigerate for at least 1 hour or overnight.
2. Preheat the grill to high heat. Place steak on the grill and discard remaining marinade. Grill for 3-5 minutes on each side or until desired doneness. Remove from the heat, allow to rest for 10 minutes and then slice against the grain.

For avocado salsa

1. Mix together the avocado, tomato, onion, jalapeno, cilantro, lime juice and salt in a medium bowl. Spoon over the steak.