

Grilled Flank with Grilled Corn Salsa



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 22 minutes

Ingredients

For the corn salsa:

- ☐ 2 Ears of Corn
- ☐ 1/2 of a Red Onion, cut into 2 thick slices
- ☐ 2 Jalapeños
- ☐ Juice of 1 Lime
- ☐ Fresh Chopped Cilantro
- ☐ 2 Tbsp of Olive Oil
- ☐

For the Steak:

- ☐ 2 lb Flank Steak
- ☐ Olive Oil
- ☐ 1-1/2 tsp of Ancho Chile Powder
- ☐ 1-1/2 tsp of Granulated Garlic
- ☐ 1 tsp of Granulated Onion
- ☐ Plenty of Salt and Pepper

1) Preheat a grill to medium-high heat, grill the corn, red onion and jalapeños, turning occasionally, until lightly charred and tender, once cool enough to handle, cut the kernels off the cobs, finely chop the onion and jalapeños, then toss everything together with the lime juice, cilantro and olive oil, season with salt to taste and set aside to marinate while you grill the steak.

2) Mix together the chili powder, garlic, onion, salt and pepper then drizzle the flank steak with olive oil and season generously with the spice mix. Grill for about 3 to 4 minutes per side for medium-rare (or to your desired doneness) and allow it to rest covered for about 10 minutes.

3) Slice the steak thinly against the grain and serve topped with the grilled corn salsa and serve with a few lime wedges.

