



SOUTHWEST FLANK STEAK WITH ROASTED RED PEPPER AND AVOCADO

- 1 FLANK STEAK, ABOUT 1 1/2 LBS.
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
- 3 TBSP. INFUSED GARLIC OLIVE OIL
- 2 TBSP. ORANGE MANGO BALASMIC VINEGAR
- 1 ROASTED RED PEPPER DICED
- ½ SMALL RED ONION, DICED
- 1 TBSP. CHOPED CILANTRO
- 1 TSP. LEMON JUICE
- 2 AVOCADOS, HALVED, PITTATED AND DICED.
- 2 ROMAINE HEARTS, CUT INTO SPEARS
- BUSH'S BLACK BEAN FIESTA GRILLIN BEANS.
- ¼ CUP GRATED CHEDDAR CHEESE
- ½ CUP SOUR CREAM

PREHEAT GRILL TO HIGH. ONCE HEATED, BRUSH GRATE LIGHTLY WITH OIL. SEASON THE STEAK WITH SALT AND PEPPER TO TASTE. GRILL THE STEAK UNTIL SLIGHTLY CHARRED AND CRISP AND A THERMOMETER INSERTED HORIZONTALLY INTO THE MEAT REGISTERS 130 DEGREES FOR MEDIUM RARE. 7-8 MINUTES PER SIDE. SET ON A CUTTING BOARD TO REST FOR 10 MINUTES BEFORE SLICING.

WHISK THE OLIVE OIL, ½ TSP. SALT AND THE VINEGAR TOGETHER IN A BOWL. TOSS WITH PEPPER AND ONION. SQUEESE LEMON ON DICED AVOCADOS AND GENTLY FOLD IN THE AVOCADOS AND CILANTRO. SLICE THE STEAK AGAINST THE GRAIN, DIVIDE AMONG PLATES OVER ROMAINE, TOP WITH THE PEPPER AND AVOCADOS. SERVE WITH HEATED GRILLIN BEANS.

ADD GRATED CHEDDAR CHEESE AND DOLOP OF SOUR CREAM.