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11901 Samuel, Garden Grove, CA 92840-2546

Flank Steak with Corn Salsa

Prep Time: 15 mins

Cook Time: 17 mins

Rest Time: 6 h

Total Time: 32 mins

Ingredients

- ➢ 8 3/4 ounce(s) corn, whole kernel
- ➢ 3/4 cup(s) salsa verde
- ➢ 1 medium tomato(es), chopped
- ➢ 1 1/4 pounds beef, flank steak
- ➢ 3/4 cup(s) dressing, Italian, reduced calorie
- ➢ 2 tablespoon pepper, cracked black
- ➢ 1 tablespoon Worcestershire sauce
- ➢ 1 teaspoon cumin, ground

Preparation

1. For corn salsa, in a medium bowl, combine corn, salsa verde, and tomato. Cover and chill for 6 to 24 hours.
2. Meanwhile, trim fat from steak. Score both sides of steak in a diamond pattern by making shallow diagonal cuts at 1-inch intervals. Place steak in a resealable plastic bag set in a shallow dish.
3. For marinade, in a small bowl, combine Italian salad dressing, pepper, Worcestershire sauce, and cumin; pour over steak. Seal bag; turn to coat steak. Marinate in the refrigerator for 6 to 24 hours, turning bag occasionally. Drain steak, discarding marinade.
4. Place steak on rack of an uncovered grill directly over medium coals. Grill for 17 to 21 minutes or until done (160°F), turning once.
5. To serve, thinly slice steak diagonally across the grain. Serve steak with corn salsa.