

Grilled Pepper Steak & Vegetables

PREP TIME: 120 MINS

COOK TIME: 25 MINS

TOTAL TIME: 2 HRS 30 MINS

SERVINGS: 2-3

WINE PAIRING: 2021 CERES RED WINE

INGREDIENTS:

- 1½ pounds flank steak
- 3 tablespoons olive oil
- 2 tablespoons soy sauce
- 2 tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 cloves garlic
- 1 tablespoon coarsely ground black pepper
- ½ teaspoon kosher salt
- 2 bell peppers
- 1 onion
- 1 tablespoon lemon juice
- 1 tablespoon fresh parsley

INSTRUCTIONS:

1. In a bowl whisk together olive oil, soy sauce, Worcestershire sauce, Dijon mustard, lemon juice, garlic, black pepper, and kosher salt.
2. Place the flank steak in a resealable bag or shallow dish and pour the marinade over it, ensuring it is fully coated. Refrigerate for at least 30 minutes or up to 2 hours.
3. Preheat your grill to medium-high heat.
4. Remove the steak from the marinade and let excess drip off. Grill for 4 to 6 minutes per side for medium-rare or until desired doneness is reached.
5. While the steak cooks, slice the bell peppers and onion. Toss with a light drizzle of olive oil and season with a pinch of salt and pepper.
6. Once the steak is done, transfer it to a cutting board and let it rest for 5 minutes.
7. Grill the peppers and onions on the same grill for 3 to 4 minutes per side until tender and lightly charred.
8. Slice the rested steak thinly against the grain, arrange on a platter, and top with grilled peppers and onions.
9. Sprinkle fresh parsley over the steak and serve immediately.

