



Grilled Garlic Herb Flank Steak with Avocado Corn Salsa



Ingredients:

- 2 pounds flank steak
- ½ cup extra virgin olive oil
- 3 garlic cloves minced
- 1 Tablespoon chopped rosemary
- 1 Tablespoon chopped thyme
- 1 Tablespoon chopped oregano
- 1 teaspoon salt
- ½ teaspoon pepper

Ingredients, Avocado Corn Salsa:

- 2 avocados diced
- 3 roma tomatoes diced
- 1 (11 ounce) can yellow corn drained
- ½ red onion diced
- ¼ cup chopped cilantro
- juice of one lime

Method:

1. In a large bowl or Ziploc bag, add olive oil, garlic, chopped rosemary, thyme, oregano, salt, and pepper. Add flank steak and marinate for 1 hour or overnight.
2. Preheat grill to high heat. Discard marinade and add flank steak to the grill. Let the steak sear on high heat for 1-2 minutes on each side and then move to indirect heat and let cook until desired doneness. Medium rare is 130-135 degrees on a thermometer. Remove steak from heat, cover with aluminum foil, and let rest for 10 minutes.
3. Add avocado, tomatoes, corn, red onion, cilantro, lime juice to a bowl, and combined well.
4. Slice the steak across the grain and top with avocado corn salsa.