

Flank Steak Pinwheels

Prep time

30 mins

Cook time

8 mins

Total time

38 mins

Say goodbye to summer with these perfectly portioned flank steak pinwheels. They are sure to be a hit at your Labor Day barbecue.

Author: Cathy Roma | whatshouldimakefor.com

Recipe type: Main Dish

Serves: 12-14 pinwheels

Ingredients

- **Basil Arugula Spread**
- 2 cloves garlic, chopped
- ½ cup basil, chopped
- ½ cup baby arugula
- 1 tsp lemon zest
- 1 Tbsp lemon juice
- 1½ Tbsp extra virgin olive oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
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- **Flank Steak Pinwheels**
- 1½ lb flank steak
- 2 tsp kosher salt
- ½ tsp freshly ground black pepper
- Basil arugula spread
- ¼ cup shaved parmesan cheese
- ⅛ lb prosciutto, thinly sliced
- 6 slices provolone cheese
- Extra virgin olive oil
- *kitchen twine

Instructions

1. **Basil Arugula Spread:** Combine all of the ingredients in the bowl of a food processor fitted with a steel blade and process until well blended.
2. **Flank Steak Pinwheels:** Butterfly flank steak (with the grain) and open into one long strip.
3. Pound until even and flat between two pieces of wax paper and season with salt and pepper.
4. Smear basil arugula spread evenly over flank steak and sprinkle with parmesan.
5. Lay the prosciutto in a single layer, then the provolone cheese slices over that.
6. Roll up tightly into one long roll and tie off steak in 2 inch intervals. Trim the ends of the string and season with salt.
7. Use a sharp knife to slice between the string and place the pinwheels on a sheet tray. Brush the pinwheels on both sides with olive oil.
8. Preheat grill to med/high heat. Once grill is hot, grill pinwheels 3-4 mins per side.
9. Cut and remove string and serve.

Recipe by What Should I Make For... at <http://whatshouldimakefor.com/flank-steak-pinwheels/>

