

TABLE & TWINE

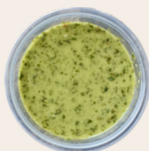


CARNE ASADA
SALAD

Flank Steak



Dressing



Corn & Beans



Lettuce



Queso



Contains Dairy

Tomatoes
& Onions



Tortilla
Strips



- STEP 1** Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove flank steak from plastic and place on parchment paper. Let stand at room temperature for 10 minutes.
- STEP 2** After your flank steak has stood at room temperature for 10 minutes, place in hot oven for 5-10 minutes or until the flank steak reaches an internal temperature of 115°F*. Remove from oven and let rest on a cutting board for 2-3 minutes. *See chart below if you prefer your steak more well done.
- STEP 3** Transfer lettuce, corn, beans, tomatoes and red onions into your preferred serving bowl.
- STEP 4** After your flank steak has rested for 2-3 minutes, slice steak thinly against the grain with a sharp kitchen knife and place over salad. Top with queso fresco, tortilla strips and cilantro-lime dressing and toss. Serve immediately.