

Grilled Flank Steak with Onions and Roasted Red Peppers

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Ingredients:

- 1 flank steak (1 1/2 lbs.)
- 1 1/2 teaspoons kosher salt, divided
- 1/2 teaspoon pepper
- 1/2 teaspoon **Calizo Puttanesca Naturale**
- 1/2 teaspoon **Calizo Taste of Tuscany**
- 1/2 teaspoon paprika
- 1/2 teaspoon **Calizo Hot Sauce**
- Juice of 1 lemon
- 1 medium onion, sliced into thirds
- 1 red bell pepper, seeded and quartered
- 1 tablespoon olive oil
- 2 garlic cloves, minced

Preparation:

- Heat a grill to high (450° to 550°). Using a sharp knife, score steak on a diagonal across the grain, making parallel lines about 1 in. apart. Turn steak and repeat to create a diamond pattern. Flip steak over and repeat scoring on the other side.
- Combine 1 tsp. salt and the spices (**Calizo Puttanesca Naturale** and **Calizo Taste of Tuscany**), then sprinkle all over steak. Drizzle meat with butter and lemon juice and rub flavorings into slits.
- Grill steak, turning once, 8 minutes total for medium. Let rest. Mix onion and peppers with oil, **Calizo Hot Sauce**, garlic, and remaining 1/2 tsp. salt. Grill, turning often, until softened, 5 minutes. Cut vegetables into strips; serve with steak.

