

Flank Steak with Parsley and Lemon

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Ingredients

1 (1-1/2 to 1-1/4 lb.) flank steak, well trimmed
Salt and freshly ground pepper
4 tsp. olive oil
1 tbsp. fresh lemon juice
1 tbsp. fresh chopped parsley
1 clove garlic, chopped
1/4 tsp. grated lemon peel

Directions

Preheat broiler. Sprinkle both sides of steak lightly with salt and pepper. Broil 5" from heat for 4-5 minutes per side for medium rare. Transfer to carving board. Cover, let stand for 5 minutes. Meanwhile, whisk oil, lemon juice, parsley, garlic, lemon peel, and 1/4 tsp. each of salt and pepper in small bowl. Slice steak diagonally against the grain. Transfer to platter, pour on dressing. Serve with new mashed potatoes.