



RECIPE | PEPPERS

GRILLED FLANK STEAK PEPPERONATA



40 min

25 min
PREP.

15 min
COOKING



6



easy

INGREDIENTS

Recipe created by *Elizabeth Jordan-Flight*

2 2ct Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers
3 Pure Flavor® Roma Tomatoes, halved
3 lbs flank steak
3 garlic cloves, crushed
1 red onion, cut into quarters
¼ cup fresh basil, chopped
6 tbsp olive oil, divided

5 tbsp red wine vinegar, divided
2 tbsp parsley, chopped
2 tbsp capers
1 tbsp Worcestershire sauce
2 tsp dried oregano
2 tsp dried basil
 Salt & pepper, to taste
 Lemon, optional for garnish

DIRECTIONS

- 1 Preheat the grill to medium-high heat.
- 2 Create the marinade by whisking together 3 tablespoons of olive oil, 3 tablespoons of red wine vinegar, Worcestershire sauce, dried oregano & dried basil with salt & pepper to taste.
- 3 Use a meat mallet to tenderize the flank steaks, then place in a large plastic bag and top with the marinade. Refrigerate for at least 15 minutes.
- 4 While the steak marinades, prepare the dressing by combining 2 tablespoons olive oil, 2 tablespoons red wine vinegar, crushed garlic, capers, red pepper flakes, parsley, and fresh basil. Whisk until combined.
- 5 Rub peppers, tomatoes, and onion pieces with remaining olive oil.
- 6 Add steak and vegetables to the grill. Cook on medium-high with the lid closed for about 4 minutes. Then flip the steak and vegetables and cook with the lid closed for another 4 minutes.
- 7 Remove the steak and vegetables from the grill onto a baking sheet and allow the steak to rest for at least 5 minutes before slicing.
- 8 While the steak rests, slice the peppers lengthwise and dice the tomatoes & onions. Mix the vegetables with the dressing to make the pepperonata.
- 9 Plate the pepperonata and top with the sliced steak. Garnish with a lemon wedge, and enjoy!
 Pro Tip: Place steak in the fridge to marinate for 1-2 hours for optimal flavor.

