FROM OUR KITCHEN

Peruvian-style flank steak with summer salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4

01 Ingredients

- [ ] 640 g flank steak, cut into four pieces, alternatively ask your butcher to cut it for you
- [ ] 1.2 cup soy sauce
- [ ] 1 lime, juice and zest lime juice
- [ ] 1 tsp cumin
- [ ] 3 tsp olive oil

Potato Salad

- [ ] 300 g baby potato
- [ ] 1.2 cup mint leaves, loosely packed
- [ ] 1 avocado
- [ ] 1 orange
- [ ] 1 zucchini
- [ ] 1 tsp salt
- [ ] 1 tsp pepper

02 Step-by-step method

01 Zest and juice a lime, add the soy sauce, cumin and olive oil. Mix together and marinate the flank steak for 10 mins or more.

02 Bring a pot of water to the boil and cook the baby potatoes for 8 mins. Do not overcook them as they need to be firm for slicing. Once cooked run under cold water to cool down.

03 Peel the zucchini into ribbons, cube the avocado, slice the orange, pick the mint and toss with the cannellini beans. Season with salt and pepper. Sprinkle the sliced cooked potato over the salad to finish.

04 Place the flank steak on the BBQ and cook for 4-5 mins on each side depending on the thickness. Once cooked leave to rest and cover.

05 Slice the flank into even pieces and serve with the salad.

03 Chef's tips

- Try using an alternate cut such as sirloin, rump, flat iron and porterhouse.

- When using soy sauce on beef you will not have to add more salt as it acts just like a seasoning with the salt content in soy.