



[Http://www.oliveontap.com](http://www.oliveontap.com)



Olive on Tap Flank Steak

INGREDIENTS: 1 1/2 lbs. Flank Steak * 2 teaspoons
Olive on Tap American Steak Seasoning * 1 Tablespoon
Olive on Tap Chipotle Olive Oil
3 Tablespoons *Olive on Tap Aged Balsamic Vinegar*

Pat steak dry, season both sides of steak. Heat 1 tbsp olive oil in a heavy skillet over moderately high heat until hot but not smoking, then cook meat for 4 minutes each side for rare (depending on thickness of steak). Transfer steak to a cutting board. Holding knife at a 45-degree angle, cut steak across the grain into thin slices. Transfer to plate and drizzle with balsamic vinegar and some olive oil.