

A Sutherland Belle

Herb Marinated Flank Steak with Grilled Corn & Shishito Salad

INGREDIENTS

For the Steak

- 1 (2-pound) flank steak
- 1 cup packed fresh parsley leaves
- ¾ cup packed fresh cilantro leaves
- 2 tablespoons packed fresh oregano leaves
- 2 tablespoons [Spice World Squeezable Minced Garlic](#)
- ½-1 seeded and chopped Fresno pepper or jalapeño
- ¼ cup lime juice
- ½ cup olive oil
- 2 tablespoons red wine vinegar
- ⅓ cup [Spice World Ready-to-Use Chopped Easy Onion](#)
- kosher salt and fresh cracked black pepper to taste

For the Salad

- 4 tablespoons olive oil
- 2 tablespoons fresh lime juice
- ½ teaspoon ground cumin
- ½ teaspoon dried oregano
- Kosher salt and fresh cracked pepper
- ½ cup diced red onion
- 4 cloves [Spice World Peeled Garlic](#), minced
- 4 cups fresh grilled corn kernels (from 6 ears of corn)
- 6 ounces shishito peppers, stemmed and cut crosswise into ¼-inch slices
- 1 large jalapeño, seeds and ribs removed, diced
- ½ cup grated Cotija or crumbled feta cheese (optional), or to taste
- ¼ cup chopped fresh cilantro, plus more to taste

INSTRUCTIONS

For the Steak

1. To make the marinade, combine parsley, cilantro, oregano, Fresno pepper, and garlic in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil and red wine vinegar in a slow stream until emulsified. Fold in onions. Set aside ½ cup of the mixture in the refrigerator until ready to serve.

2. In a gallon-size Ziploc bag or large bowl, combine steak and marinade; marinate for at least 4 hours to overnight, turning the bag occasionally. Drain the steak from the marinade.
3. Preheat grill to medium-high heat. Using paper towels, pat both sides of the steak dry; season with salt and pepper, to taste.
4. Add steak to grill, and cook, flipping once, until the desired doneness, about 6 minutes per side for medium rare. Let rest for 5 minutes. Thinly slice steak against the grain and serve with reserved marinade.

For the Salad

1. Whisk 2 tablespoons olive oil with lime juice, cumin, oregano, and a teaspoon of salt and pepper in a small bowl. Stir in the red onion and garlic and set aside until ready to use. (Do this step first so the onions and garlic can mellow.)
2. Place the grilled corn kernels in a large bowl and set aside. In a medium (10-inch) sauté pan, heat the remaining 1½ tablespoons olive oil over medium heat. Add the shishitos, jalapeño, and a pinch of salt and cook, stirring occasionally, until the peppers are tender and beginning to blister, 4 to 6 minutes.
3. Add the peppers and dressing to the bowl with the corn and toss well. Add the cheese and cilantro and toss. Garnish with additional cilantro.