

# Chile-Marinated Flank Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	cloves	garlic - coarsely chopped
1	cup	extra virgin olive oil
1/2	cup	cilantro leaves - rinsed and patted dry
1/2	cup	ancho chile paste
1/2	cup	unsweetened cocoa
2		juice of lime
		salt and pepper
2	pounds	flank steak
		lime wedge

Mash the garlic into a paste.

Pour olive oil into blender, add cilantro and blend on high. Add the garlic, ancho paste, cocoa and lime juice and blend to combine. Season with salt and pepper.

Trim fat from steak and pat dry. Place in a baking dish and season lightly on both sides with salt and pepper. Cover both sides of meat with marinade. Cover and chill for 24 hours.

Bring flank steak to room temp.

Sear meat on both sides. Move meat to cooler part of grill and grill, turning once until medium rare. Transfer to platter and let rest 15 minutes.

Thinly slice meat against grain and serve with lime wedges.