

# CHILI FLANK STEAK



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Flank Steak  
Chili Powder  
Paprika  
Ground Cumin  
Red Pepper Flakes

### QUANTITY

1 Lb.  
1 Cup  
1 Cup  
½ Cup  
¼ Tsp.

### ITEM

Garlic Powder  
Ground Coriander  
Kosher Salt  
Freshly Ground Black Pepper  
Avocado Oil or Other Neutral  
High-heat Oil (for the Grill)

### QUANTITY

½ Tsp.  
½ Tbsp.  
½ Tsp.  
¾ Tsp.  
To Taste  
2 Tbsp.



## PREPARATION

- ✔ In a small bowl, mix together chili powder, paprika, cumin, red pepper flakes, garlic powder, coriander, salt, and black pepper.
- ✔ Rub the spice mixture evenly over both sides of the flank steak.
- ✔ Brush the grill grates lightly with oil and preheat to medium-high heat.
- ✔ Grill the steak for 4-5 minutes per side, or until it reaches your desired doneness.
- ✔ Remove from the grill and let the steak rest for 5-10 minutes.
- ✔ Slice thinly against the grain and serve hot. Enjoy!