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Flank Steak with Jicama Salsa

Ingredients:

Marinade:

Flank steak, 8 oz.
Jalapeno, chopped, 1 tbsp
Lemon juice, 1 tbsp
Garlic, minced, 1 tbsp
Olive oil, 1 tbsp

Jicama Salsa:

Tomatillos, diced, 1/4 cup
Jicama, diced, 1/4 cup
Tomatoes, 1/4 cup
Lemon juice, 1/8 cup
Olive oil, 1/4 cup
Cilantro to taste
Salt to taste
Pepper to taste

Directions:

1. For the salsa, combine chopped tomatillos, tomatoes, jicama, oil, cilantro, and lemon juice. Add a pinch of salt and pepper.
2. Cover in plastic wrap, and place the salsa in the fridge.
3. For the marinade, combine a chopped jalapeno, garlic, oil, and lemon juice. Blend.
4. Allow flank steak to marinate overnight.
5. Grill or sauté for about 4 minutes on each side, or until internal temperature reaches 135 degrees F.
6. Cut steak at an angle. Pro tip: If you find your cutting board sliding as you slice, place a wet paper towel underneath it to eliminate shifting.