So I have had a lot of questions about this one. You DONT have to use flank, BUT it works so well in this recipe. Plus, it makes a damn good taco and salad addition. No joke, this is a summer go to… or a mid winter “I need a pick me up” jumper! You are going to love it! I approve! Get the Cerveza going!! Much Love!!

***Ingredients***

1 Flank Steak

2 Limes - Zested and Juiced

1 Lemon - Zested and Juiced

Zest of an Orange

3 tbsp Grapeseed Oil

1 tbsp Soy Sauce

1 tsp Chili Flake

2 cloves Garlic - Fine Dice

***Lets Begin!!***

1. Mix all ingredients together and marinate the Flank Steak for atleast 30 min, up to 3 hours.
2. Heat your Grill or Grill Pan to a HIGH heat.
3. Pull steak from the marinade and wipe off excess. Place onto heated grill and DO NOT TOUCH for the first 2-3 min. You want to get a good grill mark and sear it hard. Flip the steak and baste with the remaining marinade. Grill for another 2-3 min.
4. Flip again, and baste. Leave for another minute. Pull from grill. I am drooling writing about this…
5. Rest steak for 2-3 minutes then slice against the grain. Serve with salad or on the taco you are about to crush. You are welcome!

***Enjoy!!***