

# The BEST Grilled Flank Steak With Greens

Cook Time 20 minutes

Serves 4



## Ingredients

### Steak Spice Rub

- 1 TSP garlic powder
- ½ TSP ground cumin
- ½ TSP paprika
- ¼ TSP dried oregano
- ¼ TSP chipotle chili powder
- ¾ TSP salt
- ½ TSP pepper
- 1 TSP ground coffee
- **1 lb flank steak**

### Dressing

- 2 TBSP fresh lime juice
- 1 TBSP fresh lemon juice
- 2 TBSP extra virgin olive oil
- 1 TBSP minced scallions
- 1 TBSP minced cilantro
- Salt and pepper to taste

### Salad

- 1 yellow pepper chopped
- Mixed greens
- 1 avocado sliced
- Cherry tomatoes sliced
- Fresh grated parmesan cheese

## Instructions

1. Pre-heat grill to medium high heat.
2. To make the rub, combine all dry ingredients in a bowl.
3. Combine all salad ingredients into a large bowl and toss.
4. Generously season all sides of the steak by rubbing with your hands. Allow to sit for 10 minutes.
5. To make the dressing, whisk together all ingredients in a bowl and set aside.
6. Place steak on sizzling hot grill about 90 seconds on each side. Remove from grill and allow to rest for 10 minutes. Slice steak against the grain.
7. Place sliced steak on your salad, drizzle with dressing and top off with grated parmesan.

Paleo / Keto / Low Carb / Whole30