

Grilled McCormick® Montreal Steak With Charred Tomato Salsa



TOTAL TIME: 35 Minutes



SERVINGS: 6 Servings



INGREDIENTS

- 1 1/2 pounds flank steak
- 1 package McCormick® Grill Mates® Montreal Steak® Single Use Marinade
- 4 medium plum tomatoes, quartered lengthwise
- 1 small yellow bell pepper, cored and quartered
- 1/2 small red onion, cut into thick slices
- Olive Oil
- Salt and pepper, to taste

INSTRUCTIONS

- 1 For the Steak, reserve one tablespoon of the Marinade; set aside in medium bowl. Place steak in large resealable bag or glass dish. Add remaining Marinade; turn to coat well. Refrigerate 30 mins or longer for extra flavor.
- 2 For the Salsa- brush tomatoes, pepper and onion lightly with olive oil. Sprinkle with salt and pepper to taste. Grill vegetables 8 to 10 mins or until tender and charred, turning occasionally. Cool slightly. Coarsely chop vegetables and add to bowl with Marinade; toss lightly to coat. Set aside.
- 3 Remove steak from Marinade. Discard any remaining Marinade.
- 4 Grill steak over medium-high heat 6 to 8 mins per side or until desired doneness. Let stand 5 minutes before slicing. Serve with Salsa.



COURTESY OF: Chef Henry

