



## Flank Steak Salad with Arugula & Blue Cheese

- 2 Tbs. extra-virgin olive oil
- 2 Tbs. vinegar
- 1 clove garlic, pressed
- 2 tsp. cumin
- 2 tsp. ground coriander
- 1 lb. (500 g.) flank steak
- Salt and freshly ground pepper
- 2 cups (2 oz./60 g.) arugula
- 1/4 cup (1 oz./30 g.) crumbled blue cheese
- 2 shallots, thinly sliced
- 2 Tbs. fresh flat leaf parsley leaves

In a small bowl, whisk together the oil, vinegar, garlic, cumin and coriander. Place the steak on a plate. Spoon half of the dressing over both sides of the steak, reserving the remaining dressing. Sprinkle both sides of the steak with salt and pepper. Let stand at room temperature for 15 minutes.

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Prepare a grill for direct-heat cooking over medium heat. Grill the steak directly over the fire, turning once, until seared on both sides and medium-rare inside, about 8 minutes.

Transfer the steak to a cutting board and let rest for at least 5 minutes. In a bowl, combine the arugula, blue cheese, shallots and parsley, and drizzle the remaining dressing over the top. Season with salt and pepper and toss together well. Slice the steak, arrange the slices on a platter, top with the arugula salad, and serve. Serves 4.

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