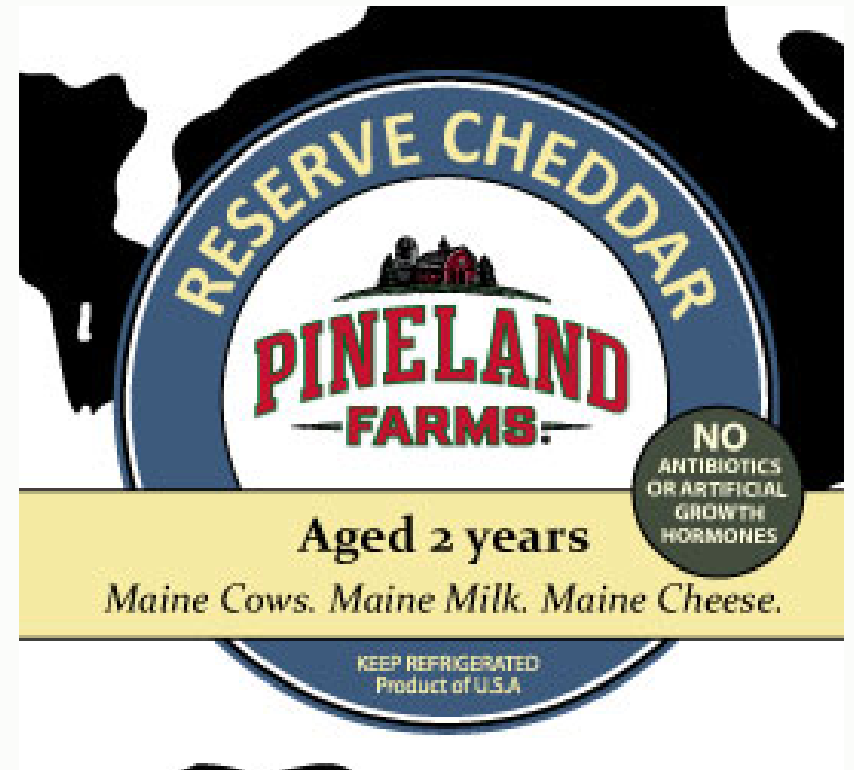


STUFFED FLANK STEAK

Yields: 4-6 Servings Cook Time: 45 minutes

INGREDIENTS:

- 2 lbs. Flank Steak, butterflied
- 1/4 cup Olive Oil
- 4 cloves Garlic, minced
- 1 Tbsp Cilantro, rough chopped
- 1/4 cup Parsley, rough chopped
- 1/2 tsp Salt
- 1/2 tsp Pepper, freshly ground
- Pinch Red Pepper flakes
- **1/2 cup Pineland Farms Reserve Cheddar, shredded**
- 4 ea Eggs, hard boiled, quartered
- 1/2 ea Red Pepper, julienne
- 1/2 ea Yellow Pepper, julienne
- 1/2 ea Red Onion, julienne
- As needed Toothpicks & Butchering Twine



INSTRUCTIONS:

1. Preheat portable grill to 400F
2. Using a sharp knife, butterfly the flank steak as you would open a book. If you want to make the meat thinner, you can pound with a mallet to flatten and even out the thickness
3. In a small bowl, mix together the olive oil, cilantro, parsley, garlic, salt, black pepper and red pepper flakes
4. Spread the cilantro and parsley mixture evenly over the flank steak. Evenly sprinkle with Pineland Farms Reserve Cheddar Cheese. Arrange the quartered eggs in three rows across the flank in different intervals. Repeat with the julienne peppers and red onions
5. Carefully roll the meat (across the grain) tightly over the filling, jelly roll style. Tie with butchers' twine to hold together. Season the outside generously with salt and pepper
6. Place the roll on the grill, evenly grill on all sides, about 20 minutes in total
7. Let the flank steak rest for 15 minutes before slicing for service