

Mexican Steak with Mushroom

INGREDIENTS

- 1.5 lbs. flank steak
- 2 bell peppers, sliced
- 1 onion, thinly sliced
- 8 oz. mushrooms, sliced or quartered
- 3 cloves garlic
- ¼ tsp. cumin
- ¼ tsp. chili powder
- 1 avocado, sliced into wedges (optional)
- Cooking fat
- Sea salt and freshly ground black pepper

▪ INGREDIENTS FOR THE STEAK MARINADE

- ¼ cup olive oil
- 4 cloves garlic, minced
- 3 tbsp. lime juice
- 1 tsp. cumin
- 1 tsp. chili powder
- Sea salt and freshly ground black pepper

DIRECTIONS

1. Combine all the marinade ingredients in a marinating container (glass or plastic) and season with salt and pepper to taste.
2. Add the flank steak, toss with the marinade until it's completely coated, and refrigerate for at least 15 minutes and up to 2 hours.
3. Preheat your grill to a medium-high heat.
4. Remove the steak from the marinade and place in on the grill.
5. Grill the steak on each side for 5 to 6 minutes or until it reaches the desired doneness.
6. Transfer the steak to a cutting board and let it rest for 10 minutes.
7. In the mean time, melt some cooking fat in a skillet placed over a medium-high heat.
8. Add the onions, bell peppers, and garlic, and sauté for 5 minutes.
9. Add the mushrooms and cook for another 2 minutes.
10. Add the cumin and chili powder. Season to taste with salt and pepper, cook for a last 2 minutes, and remove from the heat.
11. Slice the steak into thin strips.
12. Serve the steak with the vegetables and freshly cut avocado slices.