



FLANK STEAK

Grass Run Farms Flank Steak Totchos

INGREDIENTS

1 16oz Grass Run Farms Flank Steak, patted dry
¼ C lime juice
1 Tbsp cumin
1 Tbsp salt
2 Tbsp cooking oil
1 16 oz bag of potato tots
2 C shredded cheddar
1 C diced red onion
1 7 oz container of guacamole salsa
1 C fresh pico de gallo
½ C pickled jalapeno slices
½ C sour cream

PREPARATION

1. Marinate steak for 2 hours in a resealable bag with lime juice, cumin, salt, and 1 Tbsp of oil.
2. Heat oven to 425 degrees F.
3. When oven is heated, place the tots on a baking sheet and bake for 20-25 minutes, depending on how crispy you prefer them.
4. While the tots are cooking, remove the steak from the marinade and pat dry.
5. Heat a cast iron skillet or heavy bottom pan to high heat.
6. Add 1 Tbsp of oil to the skillet and add the steak.
7. Brown the steak for about 3 minutes on each side, or until the internal temperature reaches 135 degrees F (steaks will reach 145 degrees F when finished in the oven).
8. Remove the steak from the skillet to a cutting board and let rest for at least 3 minutes.
9. After the steak has rested, slice it thinly, making sure to cut against the grain.
10. When the tots are done, cover the tots on the baking sheet with the thinly sliced steak and sprinkle cheese and onion over the top.
11. Bake for another 5 minutes or until cheese melts (this will allow the steak to reach an internal temperature of 145 degrees F).
12. Remove the baking sheet from the oven once the cheese is melted.
13. Top with the guacamole salsa, pico de gallo, sour cream, and sliced jalapenos, and serve on the baking sheet.