



## FLAT IRON STEAK

### Grass Run Farms Flat Iron Steak in Citrus Marinade

#### INGREDIENTS

2 8 oz Grass Run Farms Flat Iron Steaks  
2 cloves garlic, crushed  
2 Tbsp lime juice  
4 Tbsp orange juice  
1 chili pepper, seeds removed and minced  
1 Tbsp salt  
1 12 oz bag of salad mix  
Salad dressing for topping

#### PREPARATION

1. Place all ingredients in a resealable bag, remove the air, and seal.
2. Place the bag in the refrigerator for 1-2 hours.
3. After 1-2 hours has passed, remove the bag from the refrigerator. Take out the steaks and pat dry.
4. Heat a grill to medium-high heat.
5. Grill steaks for about 3 minutes on each side, or until the internal temperature reaches 145 degrees F or your preferred doneness.
6. Remove from grill and let rest for at least 3 minutes before slicing.
7. Once rested, slice and serve with your favorite salad mix and dressing.