

INGREDIENTS:

Flank steak – 8oz
Onion – ½ cup
Tomato (concasse) – 1 med.
Zucchini – ½ cup
Thyme – 2 tsp.
Cilantro – 2 tsp.
Black pepper – to taste
Salt – to taste
Red peppers – 1/3 cup
Green peppers – 1/3 cup
Lemon – 1 lemon
Ventura Limoncello Originale – 3 oz.
Butter – 2 oz.
Garlic – 2 cloves

PREPARATION:

Lightly tenderize the Flank steak with a mallet. Marinate with a mixture of cilantro, black pepper, salt, half lemon, garlic, and 1 oz. of Ventura Limoncello Originale. Crush all ingredients in a mortar. Marinate for one hour.

Cut onion, zucchini, red and green pepper Julienne style, concase the tomato, chop salsa style. Sauté vegetables with 2 oz. of butter and 2 oz. of Ventura Limoncello Originale. Sauté for a few minutes.

Meanwhile, grill steaks to desired wellness. When steak is done, cut it on a bias.

Serve steak on a bed of rice and place the vegetables on top.

