

Balsamic Grilled Flank Steak Caprese

INGREDIENTS

- 1 ½ lbs flank steak
- Salt and pepper to taste

For Marinade:

- 1/4 cup balsamic vinegar
- 2 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 2 cloves garlic, minced

For Toppings:

- 1 cup cherry tomatoes
- 1 tablespoon olive oil
- 8 oz fresh mozzarella, sliced
- Fresh basil leaves
- Balsamic glaze for drizzling

DIRECTIONS

1. Whisk together marinade ingredients. Place flank steaks on a cutting board, and gently pound using a meat hammer to help tenderize. Place flank steak in a resealable bag, pour marinade over, seal, and refrigerate for 2-8 hours.
2. Preheat grill to medium-high. Season steak with salt and pepper.
3. Grill steak for about 4-5 minutes per side, until desired doneness. Let rest for 5 minutes before slicing.
4. While steak is resting, toss cherry tomatoes with olive oil and grill until blistered (2-3 minutes).
5. Slice steak against the grain and arrange on a platter. Top with mozzarella slices, grilled tomatoes, fresh basil, and a drizzle of balsamic glaze.
6. Serve warm.