

Cuban Flank Steak

2 pounds flank steak
1 tbs cumin
2 tablespoons Montreal Steak Seasoning by McCormick
1 lime
1 white onion (quartered and sliced)
Olive oil

Place flank steak in a shallow dish and drizzle with extra-virgin olive oil to coat – about 2 tablespoons.

Mix grill seasoning with 1 tablespoon cumin.

Add the zest of 1 lime to the grill seasoning and cumin.

Rub the mixture over the steak evenly.

Cut lime into wedges and reserve.

Place the steak on hot grill or in hot pan and cook 4 to 5 minutes, turn and cook 3 minutes longer.

Place a medium nonstick skillet on the heat over a high flame. Add 2 tablespoons extra-virgin olive oil and the sliced onions.

Sear the onions up and heat through, but leave a bite to them. Place on a platter and cover with foil to preserve heat.

Very thinly, slice the cooked steak on an angle, working against the grain.

Squeeze lime juice over the meat and arrange over the cooked sliced onions on serving platter.