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– the *Certified Angus Beef*<sup>®</sup> brand is *Angus beef at its best!*<sup>®</sup>

## Grilled Rosemary Flank Steak with White Bean Salad

Serves 6



### Ingredients

- 2 pounds *Certified Angus Beef*<sup>®</sup> flank steak
- 2 tablespoons plus 2 teaspoons olive oil, divided
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons Kosher salt
- 1 1/2 teaspoons fresh ground pepper, divided
- 2 tablespoons fresh squeezed lemon juice
- 1/2 cup rough chopped flat leaf Italian parsley
- 1 small shallot, thinly sliced
- 2 tablespoons coarse chopped capers
- 2 (15.5 oz.) cans cannellini beans, drained and rinsed
- 2 tomatoes, deseeded and diced

### Instructions

1. With a pastry brush or by hand, coat flank steak evenly with 2-teaspoons olive oil. Season evenly on both sides with rosemary, salt and 1-teaspoon pepper. Plastic wrap and refrigerate 1 hour.
2. Preheat grill or broiler.
3. In a large mixing bowl combine lemon juice with remaining 2-tablespoons olive oil, 1/2- teaspoon pepper, parsley, shallot and capers. Stir in cannellini beans and diced tomato; set aside.
4. Grill or broil steak 5 to 8 minutes per side over medium high heat or until steak reaches 130°F internal temperature for medium doneness. Allow to rest for 5 minutes, slice steak thinly across the grain. Serve over bean salad.