



## Palmer's Marinated Grilled Flat Iron Steak with Rosemary

Serves 3-4

### Ingredients

- 1.5-2lbs. Palmer's Flat Iron Steak
- 2 oz Gino Toschi Classic Balsamic Glaze
- 2 oz Lea & Perrins Worcestershire Sauce
- 2 oz Grey Poupon Dijon Mustard
- 2 cups Simplot Corn & Black Bean Fiesta Blend
- 1 sprig Fresh Rosemary



### Instructions

1. Combine the balsamic glaze, Worcestershire sauce and Dijon mustard together with a whisk. Once these ingredients are combined dress the flat iron steak on both sides and place in a bag or container and place in the fridge. Marinate for 20 minutes (4-6 hours is even better)
2. After the steak has marinated top the steak with fresh rosemary. Place the steak directly onto a hot grill. After 4-5 minutes turn the steak over and baste with the leftover marinade while it finishes cooking.
3. In a separate sauce pan, warm the corn and black bean blend for 6 minutes over medium heat remembering to stir frequently. Take the steak off of the grill after it has reached your desired doneness. For a medium rare finish we recommend the internal temperature to reach 118F degrees. Let the steak rest for 5 minutes before cutting for a medium rare finish.
4. To serve, slice the flat iron steak across the short side into 1/4" thick slices and place on top of the fiesta corn and black bean blend. To add a little pizzazz burn the remaining sprig of rosemary with a flame for a smoky garnish. Enjoy!

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