



Greens Tapas

with Marinated Flank Steak

Makes 4 servings ~ \$18.29 (\$4.57 per serving)

Ingredients

Flank steak (use 2-3 oz. per person)

1 c. olive oil

½ c. lemon juice

A splash of red wine

Salt and pepper to taste

1 tsp. sugar

Mix well to emulsify. Marinate steak 12-24 hours, turning at least once. Remove from marinade and pat dry. To intensify flavor, roll steak in a minced fresh herb mix and minced garlic. Grill to medium rare and slice very thinly.

Greens Tapas

Use any of the following greens, best to use one, but no more than two. Cook them separately if using more than one. Choices – spinach, purslane, chard, kale, beet greens, mustard greens.

Basic – Use 2 handfuls of greens for each servings (about 1 lb. for 4)

Sauté onion or shallots or garlic, finely chopped in olive oil until translucent. Add greens and seasonings and sauté quickly, until just wilted and beginning to soften.

Alternate ways of seasoning – use soy sauce and a few drops of sesame oil for an oriental touch.

Finish with a squeeze of fresh lemon juice and top with toasted piñon nuts.

For vegetarian choices, serve with toasted baguette slices topped with goat cheese. Or top with poached egg, or hard boiled egg slices or a warm potato salad.

If you want a more salad-like dish, use spinach or arugula raw and toss with a basic lemon vinaigrette.

Courtesy of Armand Saiia of Infinity Farm

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