

Steak with Lemon-Herb Pesto

Adapted from Kimberly Holland, [Cooking Light, September 2013](#)

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- ½ cup fresh flat-leaf parsley leaves
- ½ cup fresh cilantro leaves
- 3 tablespoons [extra-virgin olive oil](#)
- ½ teaspoon lemon rind
- 1 Tbsp. fresh lemon juice
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 4 garlic cloves, divided
- 2 lbs. flank steak

1. Bring steak to room temperature on the counter.
2. Combine parsley, cilantro, 3 tablespoons oil, lemon rind, lemon juice, salt, pepper, and garlic cloves in a food processor; process until finely chopped.
3. Turn the oven to broil. Sprinkle steak all over with salt and pepper. Place steak on a baking sheet; broil 3-4 minutes per side or until desired degree of doneness. Let steak stand 5 minutes. Thinly slice steak across the grain. Serve steak with lemon-herb pesto.

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