

Balsamic Steak Rolls



Ingredients:

- Packet of Flank Steaks from AC (About 6)
- Packet of Toothpicks
- 1/2 Cup of Beef Broth
- 2 tbsp Red Wine
- 1/4 Cup Balsamic Vinegar
- 2 tbsp Brown Sugar
- 2 tbsp Minced Garlic
- 2.5 tbsp Butter
- 1 Red Onion
- 2 Green Bell Pepper
- 1 Red Bell Pepper
- Black Pepper as Needed
- Garlic and Herb Spice as Needed

Directions:

1. Chop up your bell peppers and onions longways into thin slices. Set aside for later.
2. Heat 1.5 tbsp of butter in a pan until it is melted. Add the onions to pan and sauté for 2-3 minutes until the onions are translucent. Do not remove the onions from the pan just yet.
3. Add another tbsp of butter to the pan and then add your bell peppers. Cook the mixture for about three minutes or until the bell peppers are lightly charred. Remove the vegetables and set aside.
4. Heat up a saucepan to medium high. Add the minced garlic, balsamic vinaigrette, beef broth, wine, and brown sugar to the pan. Heat on high for seven minutes and then on low for two minutes. Remove from heat.
5. Brush the balsamic glaze onto your flank steak evenly. Add the pepper and garlic seasoning.
6. Grab 2-3 scoops of the veggie mixture and place it on the top end of your flank steak.
7. Starting from the top, carefully roll your flank steak into a log shape, making sure to seal in the veggies. Seal your roll shut by inserting 2-3 toothpicks.
8. Heat saucepan on high. Place in your steak roll and sear for 2-3 minutes on both sides and then remove from heat.
9. Brush some more balsamic glaze on top of your cooked roll.
10. Wait for your delicious meal to cool and enjoy!