



Dry-Rubbed Flank Steak with Grilled Corn Salsa

Serves 8

Ingredients:

| | |
|------------------------------------|---|
| 4 tbsps. | light brown sugar |
| 2 tbsps. | ancho chili powder |
| 2 tbsps. | paprika |
| 4 tsps. | kosher salt |
| 4 tsps. | freshly ground black pepper |
| 2 tsps. | cayenne pepper |
| 2 tsps. | granulated garlic |
| 2 tsps. | English mustard powder |
| 1 tsp | ground coriander |
| 1 tsp. | ground cumin |
| 4 tbsps. | olive oil, plus more for grill |
| 6 ea. | ears of corn, shucked |
| ½ | red onion, finely chopped |
| 2 ea. | jalapeño, seeds removed, finely chopped |
| 2 pts. | cherry tomatoes, halved |
| 2 cups | fresh cilantro, coarsely chopped |
| 2/3 cup | fresh lime juice |
| 3 lbs. | flank steak |
| Kosher salt, freshly ground pepper | |

Directions:

Dry Rub

Combine brown sugar, chili powder, paprika, salt, pepper, cayenne, granulated garlic, mustard powder, coriander, and cumin in a small bowl.

Steak and Salsa

1. Prepare a grill for medium-high heat; oil grate.
2. Grill corn, turning occasionally, until lightly browned all over, 8–10 minutes; let cool.
3. Cut kernels from cobs and place in a medium bowl.
4. Add onion, jalapeño, tomatoes, cilantro, and lime juice to corn and toss to combine; season with salt and pepper. Set salsa aside.
5. Meanwhile, coat steak with dry rub, packing on more than once if needed, and drizzle with 2 Tbsp. oil to help rub adhere.
6. Grill steak, turning occasionally and moving to a cooler spot on grill as needed to control flare-ups, until nicely browned and an instant-read thermometer inserted into the thickest part registers 130°, about 4 minutes per side for medium-rare.
7. Transfer to a cutting board and let rest 10 minutes.
8. Return steak to grill just to re crisp exterior, about 1 minute per side.
9. Transfer back to cutting board and slice against the grain.
10. Serve topped with salsa.

Salsa can be made 1 day ahead.

© Team Four Foodservice, all rights reserved.