

**Grilled Martini Flank Steak**Skip to: [Cooking Instructions & Ingredients](#) | [Print](#) | [Close Window](#)**Dish With**

Twice Baked Potatoes

**Maximum Order Quantity:** 2

Flank steak is marinated in gin, vermouth, marjoram, basil and garlic and garnished with olives. This dish will make you happy whether you like your martini shaken or stirred.

**Nutrition Facts** Servings: 6

Amount/Serving	
<b>Calories</b>	300
Fat Cal.	126
<b>Total Fat</b>	14g
Sat. Fat	4g
Trans Fat	0g
<b>Cholest.</b>	60mg
<b>Sodium</b>	340mg
<b>Total Carb</b>	1g
Dietary Fiber	0g
Sugars	0g
<b>Protein</b>	30g
<b>Weight Watchers® Points®</b>	<b>7</b>

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**At-Home Cooking Directions**

**GRILL:** Preheat grill on medium-high. Grill steak for 6-8 minutes per side or until internal temperature reaches 145 °F. Remove steak from the grill and let rest 5 minutes. **BROIL:** Preheat broiler on high heat. Place flank steak on a broiler pan and broil, about 4 inches from heat, 8-10 minutes per side for medium-rare, or until internal temperature reaches 145 °F. Let stand 5 minutes **TO SERVE:** Slice steak thinly across the grain and top with olives.



Cook Method  
**Grill**



Cook Time  
**15 minutes**



Alternate Cook Method  
**Oven**



Thawing Instructions  
**Thaw in Fridge**

**Ingredients\***

Beef Flank Steak, Green Olives, Gin, Dry Vermouth, Garlic, Canola Oil, Basil, Marjoram, Kosher Salt.

\* Items may contain common allergens or come in contact with other allergens that are prepared in this facility. Substitutions may occur. Please contact your local store directly to verify ingredients if you have any specific questions. Nutritional Data is based on 6 servings.