

Bloody Caesar Flank Steak



Grilled medium-rare flank steak with a zesty sauce of the traditional caesar cocktail ingredients with yukon gold celeriac mash and charred rapini.

Heating Instructions:

Remove items from fridge 45 min prior to placing the steaks in a 375° oven for 7 - 10 min. (depending on how well you want them done)

Rapini can be added for 12 min.

Reheat sauce on the stovetop in a pan.

Mash can be heated in the oven as well or can be warmed in a pan on the stovetop (oven would take 15 - 20 min from room temperature).

* all times are approximate, as all ovens are slightly different. Convection mode is recommended.