



## **Elk Flank Steak Sandwich**

### **Marinade**

- 1lb Flank Steak
- ¼ cup Olive Oil
- 1 tsp. coriander
- ¼ cup lime juice (1 large lime)
- 1Tbsp Chopped Fresh Garlic
- 2Tbsp Chopped Parsley

### **Method:**

1. Combine garlic, coriander, lime juice, herbs and olive oil.
2. Add flank steak and marinate for minimum one hour.
3. Grill on high heat for 4-5 min each side
4. Remove from heat and rest for 5 min
5. Slice thin against the grain and serve on crusty roll w/ coleslaw

## **Cilantro Chile Slaw**

- ¼ cup Lime Juice
- 1 Tbsp. Honey
- 1 tsp. Chile Flake
- 1 tsp. Salt
- 3 cups Shredded Cabbage
- 1 Carrot Grated
- ½ Red Pepper Julienned
- ½ cup Cilantro

### **Method:**

1. Combine lime juice, sugar, salt, and chile flakes.
2. Toss with vegetables and refrigerate.

## **Cherry Tomato & Arugula Salad w/ Niçoise Olive Vinaigrette**

### **Niçoise Olive Vinaigrette:**

- 1 shallots diced
- 2 tbsp. diced red pepper
- ¼ cup niçoise olives chopped
- 1 tsp. garlic
- ½ tsp. cardamom
- 1 tsp roasted fennel seed
- ¼ cup honey
- 1 lemon juiced
- ¼ cup champagne vinegar
- ¼ cup olive oil

### **Method:**

1. Combine all ingredients and whisk together.
2. Toss with Fresh arugula and cherry tomatoes.