



Joe's Moroccan Flank Steak

Serves 4-6

2 lb. flank steak
2 tsp ground coriander
2 tsp ground cumin
2 tsp paprika

2 tsp dried thyme
1 tsp black pepper
1 tsp kosher salt
1/2 tsp ground cinnamon

In bowl, mix together all spices. Rub spice mixture on all surfaces of steak. Broil 4 inches from heat for 4-6 minutes per side. OR

Preheat grill to medium-high. Grill, turning once, until the steak reaches a doneness of medium rare, approximately 4-6 minutes each side.

Let rest 5-10 minutes before slicing thinly across the grain.

Note: Medium rare steaks will reach an internal temperature of 145° F, as measured on an instant-read thermometer.