

Italian Stuffed Flank Steak

INGREDIENTS

8 oz fresh spinach, trimmed and well rinsed
1/2 cup dried bread crumbs
1/2 cup freshly grated Parmesan cheese
1/4 cup olive oil
2 cloves garlic
3 red bell peppers, roasted
1 flank steak (about 1 1/2 lbs) butterflied
salt and pepper
4 oz thinly sliced prosciutto
1 fresh hot cherry pepper, cored, seeded and minced

DIRECTIONS

Preheat oven to 350. Place the spinach in a saucepan with just the water that clings to the leaves. Cover, and cook over medium heat until wilted, 5 minutes. Drain in a colander, and press out the excess moisture with the back of a spoon. Combine the spinach, bread crumbs, Parmesan cheese, olive oil, and garlic in a food processor and puree until smooth. Transfer to a bowl.

Peel, core and carefully seed the roasted peppers. Cut them in half. Open the steak on a work surface and season with s & p. Arrange prosciutto in one layer on the steak. Top with a layer of the roasted peppers. Then spread the spinach mixture over them and sprinkle them with the cherry pepper.

Starting with a long side, roll the steak up jelly-roll style. Tie it with string at 2" intervals, and brush with a little olive oil. Season with s & p. Place steak in a shallow baking pan. Bake 40 mins for medium-rare. Cool slightly or to room temperature, before slicing and serving.

Serves 4 to 6