



Balsamic Flank Steak

Makes 6 servings

Ingredients:

- 1 cup balsamic vinaigrette dressing, divided
- 1 Tbsp unsweetened cocoa
- 1 Tbsp ground espresso
- ½ tsp ground black pepper
- 1½ to 2 lbs Kirkland Signature™ Beef Flank Steak
- 1 medium onion, chopped

Instructions:

In a small bowl, combine ⅓ cup dressing, cocoa, espresso and pepper. Place steak in a plastic bag, close securely, and turn to coat. Marinate in refrigerator 6 hours, or up to 24 hours, turning occasionally. Remove steak from bag. Discard marinade. Pat flank steak dry with a paper towel to promote browning and prevent steaming. Place steak on broiler pan so surface of beef is 2 to 3 inches from heat. Broil 13 to 18 minutes for medium rare (145 F) to medium (160 F) doneness, turning once. While the beef cooks, cook onion and remaining ⅔ cup dressing in a medium saucepan over medium, uncovered, 8 to 10 minutes or until onion is tender. Remove from heat. Carve steak diagonally across the grain into thin slices. Top with cooked onion.

Recipe courtesy of BeefItsWhatsForDinner.com

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Korean Beef Bowls

Makes 4 servings

Ingredients:

- 1 cup uncooked rice
- 1 lb Kirkland Signature™ Beef Flank Steak
- ¼ tsp salt
- ¼ tsp garlic powder
- 4 tsp toasted sesame oil, divided
- 16 oz package frozen broccoli stir-fry vegetable mix
- 1 cup Korean barbecue sauce marinade

Instructions:

Prepare rice according to package directions. Set aside. Keep warm. Meanwhile, cut steak lengthwise in half, then crosswise diagonally into ¼-inch thick strips. Season steak with salt and garlic powder. Heat 1 tsp sesame oil in a large nonstick skillet over medium high until hot. Add half of beef. Stir-fry 1 to 2 minutes, or until outside surface of beef is no longer pink. Remove from skillet. Repeat with 1 tsp sesame oil and remaining beef. Remove from skillet. Keep warm. Heat remaining sesame oil in the same skillet over medium high until hot. Add broccoli stir-fry mix. Cook 4 minutes, stirring frequently. Return beef to skillet. Add rice and marinade. Cook 1 to 2 minutes, or until heated through and vegetables are tender-crisp. Serve in bowls.

Recipe courtesy of BeefItsWhatsForDinner.com

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

