

# Sheet Pan Flank Steak with Garlic Roasted Potatoes

## INGREDIENTS:

- 2 pounds of flank steak
- 2 pounds of small potatoes
- 2 cups of broccoli florets
- 1 medium onion, chopped
- 1 red bell pepper, cut into cubes
- 4 cloves of garlic, finely chopped
- ¼ cup olive oil
- 1-2 T ground cumin
- 1 T oregano
- Salt and pepper to taste



## PROCESS:

- Preheat oven to “high” in broil mode.
- Add cooking spray (or olive oil) to sheet pan.
- Separately boil the potatoes for 20 minutes.
- In a large bowl, combine 2 cloves of garlic, olive oil, cumin, oregano, and S&P. Mix well and add the broccoli, onions, red pepper, and boiled potatoes and then add to the sheet pan.
- Season the flank steak with pepper, salt, and the rest of the garlic, and cut into thin strips. Add to the pan.
- Roast flank steak with vegetables in the oven for 5-7 minutes and then flip the meat and continue cooking on broil for 5-7 more minutes until cooked to your desired level of doneness.

ENJOY!

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