

Sheet Pan Flank Steak with Roasted Vegetables

INGREDIENTS:

2 lbs. of flank steak, sliced thinly against the grain
1 lb baby potatoes, halved
2 cups of cauliflower florets
2 cups of broccoli florets
3 T olive oil
Salt and pepper, to taste

PROCESS:

Preheat oven to 450 degrees F
Place potatoes and cauliflower on baking sheet, drizzle with 2 T olive oil, season with salt and pepper.
Place in oven for 20 minutes.
Remove pan from the oven and move the potatoes and cauliflower to one side of the baking sheet. Add the flank steak and the broccoli.
Place the pan back in the oven and cook for an additional 8-10 minutes depending on how you like your steak cooked.

Notes:

Carrots, butternut squash, or sweet potatoes could be subbed for the potatoes.
Primal Palate Meat & Potato spice blend is really good on the potatoes, any favorite spice can be used.
Butter can be used in place of the olive oil.