



Lunch Recipe: Flank Steak Naan Panini

Ingredients

- ¼ cup avocado oil
- 1 lb flank steak
- 3 cups watercress sprigs
- 1 ½ tsp of Life is a Recipe® Garam Masala
- ½ salt (to taste)
- ½ pepper (fresh ground)
- 1 ½ tsp lemon juice (fresh)
- 6 pieces of naan bread cut in half
- 1 red bell pepper (sliced)
- 2 cup of mozzarella cheese

Instructions

1. In a large glass dish mix lemon juice, salt pepper, Life is a Recipe® Garam Masala and avocado oil.
2. Mix together.
3. Add in steak and marinate for 1 hour.
4. Set the oven to a high broil.
5. Cook for 4 to 6 minutes per side.

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6. Transfer the steak to a cutting board and let it rest for about 5 minutes.
 7. Slice against the grain.
 8. Rub two slices of naan in the glass dish marinade.
 9. Layer slices of steak, and top with watercress, bell pepper and cheese.
 10. Place sandwich into Panini maker and cook on medium high.
 11. Serve and enjoy.