

Steak with Gremolata

When served with a bowl of cool, fresh fruit and sliced avocado, this steak makes an ideal summer meal. In her recipe, Erin calls for hanger steak, a cut my local market only stocks frozen. Because I wanted dinner in an hour, my butcher recommended flat iron steak instead. It was terrific, and at \$8 / pound, it was also a relatively inexpensive cut. Erin says rib eye makes a great option, too.

Adapted very closely from [Yummy Supper](#) by Erin Scott, with permission from Rodale Books

Makes 4 servings

1-1/2 pounds flat iron steak, hanger steak, or rib eye
Kosher salt and freshly ground black pepper
1/3 cup flat-leaf parsley
Zest of 1 lemon
2 garlic cloves, smashed and minced
Olive oil, for brushing

Pat the steak dry with paper towels. Sprinkle both sides generously with salt. Let stand at room temperature for 30 minutes before grilling. On a cutting board, mound the parsley, lemon zest, and garlic. Mince together, then transfer to a small bowl. Season to taste.

Preheat a grill to medium-high heat (400°F to 450°F). Scrape the grates completely clean. Brush the steak lightly with olive oil on both sides, then transfer to the hot grill.

Grill with the lid shut until done to your liking, about 8 minutes per side for medium-rare, turning once. Remove from the grill and season again lightly with salt and pepper. Sprinkle the gremolata on top, pressing gently. Let rest for 10 minutes before slicing.

Slice against the grain and serve.