



Flank Steak & Portobellos with Wine Reduction

NIBBLEDISH CONTRIBUTOR

Ingredients

- Flank steak
- Steak rub
- EVOO
- Portabello mushrooms
- Garlic
- Balsamic vinegar
- Butter
- Wine (white or red)
- Season to taste

Instructions

Cover steak with rub and EVOO. Refrigerate for at least an hour. Meanwhile, chop portobellos and saute the onion and garlic in EVOO and butter. Add mushrooms.

When wilted, add vinegar to deglaze. Add wine. I have no measurements...this is all to taste. A splash here, a splash there. But you can't really go wrong.

Set aside. Grill the steak.

I made some mashed potatoes and grilled asparagus to accompany the meal. Drizzle the mushrooms atop the potatoes/steak and serve.

Dee-lish!
