Bruchetta

NIBBLEDISH CONTRIBUTOR

Ingredients

BBQ steak- sliced1 piece steak,1 tbsp BBQ spice
salsa1 tomato1/2 cucumber1/2 red onion1 tbsp lemon juicesalt and pepper
garlic bread

Instructions

1. Marinate steak with spice for an hour before roasting it. Roast in preheated oven for 6 mins on each side using just the grill. 2 . mix the salsa together.
3 To serve, Slice steak into think slices. 4 . Spread slice bread with butter, sprinkle with powder garlic and parsley. toast in the oven to get the golden brown
5. arrange salsa on slice, and top with sliced steak...and served.