

Italian Stuffed Flank Steak

Yield: 6 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-stuffed-flank-steak>

Ingredients:

- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 3 cloves garlic minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper freshly ground
- 1/4 cup fresh parsley chopped
- 1/2 cup walnuts
- 2 cloves garlic smashed
- 1/2 cup Parmesan cheese grated
- 2 ounces fresh basil
- 1/4 cup olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 pounds flank steak
- 6 slices prosciutto
- 2 roasted red peppers
- 6 slices provolone cheese
- salt
- pepper
- 2 tablespoons olive oil

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 75 milligrams
4. Fat: 48 grams
5. Fiber: 2 grams
6. Protein: 40 grams
7. SaturatedFat: 14 grams

8. Sodium: 1080 milligrams
 9. Sugar: 1 grams
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