

Grilled Flank Steak Caprese with Balsamic Glaze

Balsamic Caprese Grilled Flank Steak



TIME
30 min

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INGREDIENTS

- 1 lb flank steak
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1 cup cherry tomatoes, halved
- 1/2 teaspoon salt (for tomatoes)
- 1 tablespoon balsamic vinegar (for tomatoes)
- 1 cup fresh mozzarella pearls or slices
- Fresh basil leaves
- Store-bought balsamic glaze for drizzling

DIRECTIONS

- 1.** Prep the Steak: Rub the flank steak with olive oil, garlic, salt, and pepper. Let it marinate for 10 minutes while you prep the tomatoes.
- 2.** Tomato Mix: In a bowl, toss the halved cherry tomatoes with 1 tablespoon balsamic vinegar and a pinch of salt. Set aside to marinate.
- 3.** Grill the Steak: Preheat your grill or grill pan over medium-high heat. Grill steak for 6-7 minutes per side (for medium), or until desired doneness. Let it rest for 5 minutes, then slice thinly against the grain.
- 4.** Caprese Topping: Top the sliced steak with mozzarella pearls, marinated tomatoes, and fresh basil leaves.
- 5.** Drizzle and Serve: Finish with a generous drizzle of balsamic glaze. Serve immediately.

SWAPS & NOTES

Mozzarella : Burrata is a luxe alternative if you want it extra creamy.

Steak : Skirt steak or sirloin work if flank isn't available.

Balsamic glaze : You can make your own by simmering balsamic vinegar with a bit of honey until thick.

Prep the Steak Rub the flank steak with olive oil, garlic, salt, and pepper.

TIPS FOR SUCCESS

Always slice flank steak against the grain for maximum tenderness.

Don't skip the resting time after grilling-this keeps your steak juicy.

For deeper flavor, marinate the steak for up to 24 hours with balsamic, garlic, and herbs.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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