

Grilled Flank Steak and Vegetables

- 1 ½ pounds flank steak
- 1 ½ teaspoons smoked paprika
- 2 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 3 tablespoons canola oil, divided
- 3 ears corn, shucked
- 2 large zucchini, quartered lengthwise
- 2 large bell peppers, seeded and quartered
- 1 pint cherry tomatoes

For the Olive Oil Mixture

- 3 tablespoons olive oil
- 1 1/2 tablespoons chopped fresh rosemary
- 1 tablespoon red wine vinegar
- 2 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste

In a small bowl, whisk together olive oil, rosemary, red wine vinegar and garlic; season with salt and pepper, to taste. Set aside.

Season flank steak with paprika and garlic, rubbing in thoroughly on all sides; season with salt and pepper, to taste. Brush with 1 tablespoon canola oil.

Preheat grill to medium high heat. Brush corn, zucchini, peppers, and tomatoes with remaining 2 tablespoons canola oil; season with salt and pepper, to taste.

Add flank steak to grill, and cook, flipping once, until desired doneness, about 4-6 minutes per side. Let rest 5 minutes.

Add vegetables to grill (using a grill pan for the cherry tomatoes), and cook, turning occasionally, until vegetables are lightly charred all over and tender, about 8 minutes for the corn, 5 minutes for the zucchini and peppers and 2 minutes for the tomatoes.

Slice flank steak against the grain. Drizzle the vegetables with the olive oil mixture and serve.