



HERB CRUSTED FLAT IRON STEAK

Ingredients

- 2 tablespoons finely chopped garlic
- 1/4 cup finely chopped shallot
- 2 tablespoons finely chopped thyme
- 1 1/2 teaspoons finely chopped rosemary
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons kosher salt
- 2 teaspoons ground pepper
- 2 1/2 to 3 pounds flat iron steak

Preparation

1. **Do ahead:** Mix garlic, shallot, herbs, salt, and ground pepper in a small bowl, and then rub all over the steak. Place meat in a large ziplock bag and marinate in the refrigerator for a day.

Let the meat stand at room temperature 1 hour before roasting.

2. Preheat oven to 350°F with rack in middle.
3. Place beef in a 17- by 11-inch shallow heavy baking pan and roast in the oven until the meat thermometer registers 120°F when inserted into the center of the thickest part of the meat; about 30 to 45 minutes.
4. Remove from the oven and transfer meat onto a cutting board, cover with aluminum foil and let it stand for 10 to 15 minutes before cutting and serving.

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This recipe was adapted a December 2007 Gourmet magazine recipe. It was featured on [Gourmeted.com](http://gourmeted.com) in December 26, 2007:

<http://gourmeted.com/2007/12/26/herb-crust-ed-fillet-of-beef>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!