



WILD. NATURAL. SUSTAINABLE.

*Fossil Farms Bison Flank Steak
with Salsa Verde and Grilled Poblano Peppers*

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Ingredients

- 1 package [Fossil Farms Bison Flank Steak](#)
- 1 bunch cilantro
- 1 bunch mint
- 1 bunch tarragon
- 1 bunch parsley
- 4 Poblano peppers
- ¼ cup extra virgin olive oil
- Kosher Salt
- Fresh black pepper

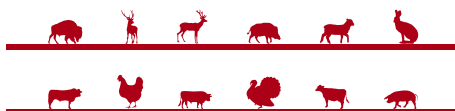
Preheat grill to 450 degrees.

Remove Bison from package and pat dry with towel. Lightly brush with olive oil and coat generously with salt and course ground black pepper. Grill Bison on each side for 6-8 minutes or until it has reached desired internal temperature. Remove from heat and let rest minimum 7 minutes.

Wash poblano peppers and coat with oil, salt and pepper. Grill for 15-20 minutes total, rotating the peppers and being sure to evenly cook until fork tender.

To make the Salsa Verde, evenly pick and chop all the herbs. Mix with ¼ cup olive oil and season with salt and pepper.

Clean the cooked peppers by slicing off the tops and removing the seeds. Slice the steak and peppers and serve with Salsa Verde on the side.



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