

STEAK CROSTINI

With Crumbled Blue Cheese, Crispy Onions and Scallions

INGREDIENTS

Prep Time: 30 Minutes

Servings: 4-6

1 lb. Flank Steak
2 tablespoons Olive Oil
Salt and Pepper to Taste
1 baguette, thinly sliced
1 1/2 cups Blue Cheese, crumbled
1 cup French's Fried Onions, crumbled
Scallions, thinly sliced
Small Sweet Peppers, thinly sliced

DIRECTIONS

1. **Cook the steak:** generously season steak with freshly ground black pepper and salt.
2. Place 2 tablespoons olive oil in a large frying pan and preheat over medium-high heat. When oil is hot, add the steak and cook 8-10 minutes, flipping half way through, until desired doneness is reached. Remove from pan, let rest 5-10 minutes, then slice thin against the grain.
3. **Assemble the crostini:** Preheat oven to 450F. Lay baguette slices out on a sheet pan in a single layer. Divide half of the blue cheese amongst baguette slices. Place in the oven for 2-3 minutes, until cheese just begins to melt; remove from oven. Layer with thin slices of steak, fried onions and another topping of blue cheese.
4. Bake another 5-6 minutes until blue cheese is melted. Garnish with thinly sliced scallions and sweet peppers. Serve immediately.

