

Grilled Flank Steak on Ciabatta With Red Peppers

This steak sandwich, inspired by the flavors of Spain, takes a little time to prepare, but it's really quite simple. Just sauté a tangle of onions and red peppers until tender, then hit it with a splash of red wine and black olive tapenade. Meanwhile, rub the meat with a little olive oil and paprika then grill (or broil) until done. Pile the sliced meat and pepper mixture onto toasted ciabatta and enjoy.

Ingredients

- 1 13/4- to 2-pound flank steak
- 6 tablespoons extra-virgin olive oil
- 2 teaspoons smoked paprika
- Salt and ground black pepper
- 2 tablespoons black olive tapenade
- 1/3 cup finely chopped flat-leaf parsley
- 1 large red onion, coarsely chopped
- 4 cloves garlic, slivered
- 2 large red bell peppers, cored and coarsely chopped
- 1/2 cup dry red wine
- 1 large ciabatta, halved horizontally

Method

Smear flank steak with 2 tablespoons olive oil, massage with paprika and season with salt and pepper. Set aside. Combine 1 1/2 tablespoons of the tapenade with the parsley and 2 tablespoons of the oil. Set aside.

Heat remaining oil in a large skillet. Add onion and sauté on medium until soft. Add garlic, sauté briefly, then add peppers. Reduce heat to low and sauté gently until very tender, about 30 minutes. Stir occasionally. Stir in wine and remaining tapenade, cook briefly, then remove from heat.

Heat grill to hot. When peppers are done, put steak on grill and sear fairly close to the heat, 2 to 3 minutes per side for medium-rare. Timing is tricky because it depends on the fire and the thickness of the meat, but you can make a diagonal cut at one end of the steak to gauge doneness.

Transfer steak to a cutting board and place ciabatta halves, cut side down, on the grill to toast. Watch closely. Smear toasted ciabatta with the reserved tapenade and parsley from Step 1. Slice steak thin on the bias and arrange slices on the ciabatta. Reheat peppers and spoon on top of the steak. Cut each ciabatta half in six pieces, arrange on a platter and serve.

