



# Flat Iron Steak with Blue Cheese-Chive Butter

*Serves: 4*

*Total Time: 1:10*

## Ingredients

- 2 tablespoons red wine vinegar
- 2 cloves garlic, minced
- 1 tablespoon cracked black pepper
- 1 teaspoon dried rosemary leaves, crumbled
- 1 teaspoon dried oregano
- ¼ teaspoon kosher salt
- ¼ cup olive oil
- 1 ½ pounds flat iron steak (top blade steak in Canada)
- 3 tablespoons softened unsalted butter
- 1 ounce crumbled blue cheese
- 1 tablespoon chopped fresh chives
- ⅛ teaspoon cracked black pepper

## Directions

### Step 1:

Whisk olive oil, vinegar, garlic, 1 tablespoon black pepper, rosemary, oregano, and kosher salt together in a bowl and pour into a resealable plastic bag. Add steak, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 30 minutes.

### Step 2:

Preheat an outdoor grill for medium-high heat and lightly oil grate. Remove steak from the marinade, shake off excess, and discard remaining marinade. Allow steak to stand at room temperature as the grill warms.

### Step 3:

Meanwhile, mash butter, blue cheese, chives, and 1/8 teaspoon of black pepper together until combined; set aside.

### Step 4:

Cook steaks on the preheated grill until firm and reddish-pink and juicy in the center, about 5 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Allow steak to rest in a warm place for 10 minutes before slicing thinly across the grain. Serve with a dollop of blue cheese-chive butter.