

## Steak Pinwheels

¼ cup olive oil	3 flank steaks
Juice of 4 limes	Salt and pepper, to taste
2 tablespoons garlic, minced	8 ounces goat cheese
2 cups cilantro, chopped	¼ cup milk



*(Fold along the line)*

1. In a bowl, combine oil, lime juice, garlic, and cilantro. Season steak with salt and pepper, and place meat into the marinade, coating both sides evenly. Allow the steak to marinate in the refrigerator for 6-7 hours.
2. Preheat oven to 350°F. Align the steaks on a rimmed baking sheet, and bake to desired temperature. (Exact cooking times will vary depending on the thickness of the steaks and personal preference.) Remove pan from the oven, and let cool.
3. To make the cheese easier to spread, add the milk (a few drops at a time) to the crumbled cheese in a separate bowl, and mix to combine. Set aside.
4. Cut the steak into thin strips, and align on a cookie sheet. Spread the cheese evenly onto each strip, and begin rolling the steak around the cheese to create the pinwheel shape. Use toothpicks to keep the steak in place. Top with sprigs of fresh cilantro, and serve with additional cheese.

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*(Cut along the line)* 