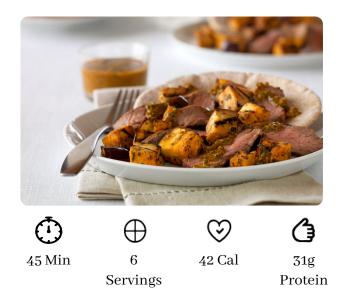


Zesty Moroccan Grilled Beef And Eggplant

Go around the world in one night with this Moroccan grilled beef recipe. Use a Flank Steak and Moroccan marinade for a worldly flavor.

INGREDIENTS

1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds) 1 beef Flank Steak (1-1/2 to 2 pounds)1 beef Flank Steak (1-1/2 to 2 pounds)



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1 medium eggplant, cut into 1-inch pieces 6 whole wheat pita breads, warmed 6 whole wheat pita breads, warmed

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1-1/2 cups fresh cilantro leaves

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1/3 cup fresh lemon juice 1/2 teaspoon salt 1/3 cup olive oil 1/3 cup olive oil

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COOKING

1. To prepare Charmoula, place cilantro, parsley, garlic, cumin and paprika in food processor or blender container. Cover; process until coarsely chopped. Add lemon juice and oil; process just until blended. Season with salt and pepper, as desired. Cover and refrigerate 1/4 cup Charmoula for serving.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL	
6		14g	66mg		42g	31g	1	0	

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com