Flank Steak
with Cherry Tomato Poppers - makes 6

**Ingredients**
- 1 ½ Pounds Flank Steak
- 1/3 Cup Olive Oil
- ¼ Cup Soy Sauce
- 2 Tbsp Agave Nectar (or honey)
- ¼ Cup 9°80° Picante Panama Sauce
- 1 Clove Garlic, chopped
- Salt & Pepper

**Preparation**
1. Mix all ingredients and marinate steak 2 hours to overnight, depending on time.
2. Salt & Pepper Steak prior to grilling
3. Grill flank steak for approx 4 minutes per side to med rare over high heat on your grill.
4. Let rest for 15 minutes on cutting board before slicing.
5. Serve with Cherry Tomato Poppers

**Cherry Tomato Poppers**
- 1 package Cherry Tomatoes
- 1-2 Tbsp Olive Oil
- 1-2 Tbsp 9°80° Picante Panama Sauce
- Salt & Pepper

**Preparation**
1. Place tomatoes on a rimmed baking sheet in one layer.
2. Drizzle with Olive oil and 9°80° Picante Panama Sauce and sprinkle with Salt & Pepper.
3. Broil until cherry tomatoes begin to pop or burst and start to charr a little. Approximately 10 -15 minutes.
4. Serve over sliced flank steak.