



Herb Crusted Flank Steak

Serves 1

Ingredients:

- 8 each 3 oz. portions Flank Steak
- 1/2 cup Mushroom Flavored Dark Soy Sauce
- 1/2 cup Red Wine
- 2 tsp. Fresh Garlic , minced
- 1/2 cup Fresh Parsley , chopped
- 3 Tbsp. Fresh Rosemary , chopped
- 1.5 cups Yellow Onions , chopped
- 1 Tbsp. Black Pepper

Directions:

1. Whisk ingredients together in a mixing bowl.
2. Coat flank steak in marinade. Cover and refrigerate at least 2-4 hours or overnight.
3. Remove from marinade and shake off excess liquid.
4. Place on preheated grill and cook until desired temperature is reached.
5. Remove from grill and place on cutting board. Slice on a bias against the grain into thin strips and serve with steakhouse wrap.