

# LEMON PEPPER STEAK



## SERVING SIZE

6



## INGREDIENTS

ITEM	QUANTITY
Flank Steak	1½ Lbs.
Oil	2 Tbsp.
Lemon Juice	2 Tbsp.
Lemon Pepper Seasoning	1 Tbsp.
Garlic Salt	1 Tsp.



## PREPARATION

- In a small bowl, mix oil, lemon juice, lemon pepper seasoning, and garlic salt to create a marinade.
- Place flank steak in a shallow dish and rub the marinade evenly over both sides. Let marinate for 15-20 minutes.
- Heat a grill pan or skillet over medium-high heat.
- Cook steak 4-6 minutes per side, depending on thickness and desired doneness.
- Remove steak from heat and let rest for 5 minutes.
- Slice thinly against the grain and serve. Enjoy!