

# LEMON PEPPER STEAK



## SERVING SIZE

6



## INGREDIENTS

### ITEM

Flank Steak  
Oil  
Lemon Juice  
Lemon Pepper Seasoning  
Garlic Salt

### QUANTITY

1½ Lbs.  
2 Tbsp.  
2 Tbsp.  
1 Tbsp.  
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!