

YIELD: 4

## Steak Marinade

This **Steak Marinade** is a quick and easy way to get restaurant-level steak from the comfort of your home. Just a few simple ingredients and 5 minutes are all it takes!

PREP TIME	ADDITIONAL TIME	TOTAL TIME
5 minutes	1 hour	1 hour 5 minutes

### Ingredients

- ¼ cup low-sodium soy sauce
- ¼ cup olive oil
- 1 cup Worcestershire sauce
- 1 tbsp dijon mustard
- 2 cloves garlic, minced
- 1 tbsp dried minced onions
- 2 tbsp steak seasoning
- 1 tbsp fresh parsley, finely chopped
- 4 steaks



### Instructions

1. To make this marinade, simply add all the ingredients to a medium-sized mixing bowl.
2. Whisk together the ingredients until they are fully combined.
3. Add your steak to a resealable bag.
4. Carefully pour the marinade over the steak and move the bag around so the marinade covers all the pieces.
5. Seal the bag and refrigerate for about 1-4 hours.
6. When you are ready to grill your steaks, remove the steaks from the bag and discard the marinade.
7. Let the steaks sit on the counter for about 20 minutes to come to room temperature and they're ready to grill!

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**CUISINE:** Sauces / **CATEGORY:** Main Dishes

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