

Perfect Flat Iron Steak





Instructions

1. Place steak inside a large resealable bag. Stir olive oil, garlic, parsley, rosemary, chives, red wine, salt, pepper, and mustard powder together in a small bowl.
2. Pour marinade over steak in the bag. Press out as much air as you can and seal the bag. Marinate in the refrigerator for 2 to 3 hours.
3. Heat a nonstick skillet over medium-high heat. Sear and cook the steak in the hot skillet for 3 to 4 minutes on each side for medium rare, or to your desired degree of doneness. An instant-read thermometer inserted into the center should read 130 degrees F for medium rare.
4. Discard the marinade. Allow the steaks to rest for about 5 minutes.
5. Serve and Enjoy!

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