

# Marinated Vacio Steak with Grilled Veggies















# Instructions

1. In a bowl, whisk together soy sauce, olive oil, lime juice, garlic, and cumin.
2. Place steak in a zip-top bag with marinade; refrigerate for at least 2 hours.
3. Preheat grill to medium-high.
4. Remove steak from marinade, pat dry, and grill 4–5 minutes per side.
5. Let rest for 5–10 minutes, then slice against the grain.
6. Serve with grilled peppers, onions, or corn.

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