

Marinated London Broil with Chimichurri





Instructions

1. Combine olive oil, soy sauce, vinegar, and garlic. Marinate steak for at least 4 hours.
2. Preheat broiler and place steak on a broiler pan. Broil 4–6 minutes per side.
3. Let rest 10 minutes, then slice thinly against the grain.
4. Mix chimichurri ingredients and spoon over sliced steak.

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