



**PREP TIME : 10 MIN**

**COOK TIME : 10 MIN**

**SERVES : 8**

## **Ingredients :**

- **1 cup (250 mL) VH<sup>®</sup> Soya Sauce**
- **3 cloves garlic, minced**
- **1 tbsp (15 mL) minced ginger**
- **2 tbsp (30 mL) honey**
- **1 tbsp (5 mL) sesame oil**
- **3 tbsp (45 mL) rice wine vinegar**
- **1 flank steak (about 2 lbs)**
- **3 tbsp (45 mL) chopped cilantro**
- **Steamed snow peas**
- **Fresh coriander sprigs**

## **Directions :**

- 1. Whisk VH Soya Sauce, garlic, ginger, honey, sesame oil and vinegar in a medium bowl. Transfer to a large re-sealable plastic bag; add flank steak. Marinate, at room temperature, for 15 minutes.**
- 2. Preheat grill to medium; grease well. Remove flank steak from marinade and pat dry. Grill, turning once, for 8 to 10 minutes or until browned and internal temperature registers 145°F. Slice and serve with snow peas, sprinkle with cilantro and coriander sprigs.**

**Tip:**



# Marinated Grilled Flank Steak

*For a spicy version, add 2 tbsp sriracha to marinade.*

*Other Usage:*

*Add a splash to homemade meat sauce to kick up the flavor.*

*Drizzle it into mushroom risotto.*

*Stir it into soups and stews to season.*