

Steak Bites (Serves 4)

Ingredients:

- 1/2 cup soy sauce
- 1/3 cup olive oil
- 1/4 cup Worcestershire sauce
- 1 teaspoon minced garlic
- 2 Tablespoons dried basil
- 1 Tablespoon dried parsley
- 1 teaspoon black pepper
- 1-1/2 lbs. flat iron or top sirloin steak, cut in 1-inch pieces

Directions:

1. Place all ingredients, except steak, in a large plastic Ziploc baggie. Mix to combine.
2. Place steak pieces in the bag, and seal. Shake gently to coat steak entirely in marinade.
3. Place bag in refrigerator to marinate for at least 3 hours (up to 24).
4. Heat a large skillet over medium-high heat until it's very hot! Using a slotted spoon, remove steak from the marinade and place on the pan. Discard marinade. Cook steak according to your desired temperature. For medium, about 3 minutes per side.
5. Serve warm and enjoy!

