



Marinated Boneless Chuck Steak

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 25 mins

Description

Each bite of tender steak bursts with savory goodness thanks to a rich marinade that infuses the meat and veggies with layers of mouthwatering flavors

Ingredients

- - 1 medium onion
- sliced - 1 medium green bell pepper
- sliced - ½ cup balsamic vinegar - ½ cup olive oil - ¼ cup Worcestershire sauce - ¼ cup soy sauce - 3 cloves garlic
- minced - 1 teaspoon crushed dried rosemary - 1 teaspoon ground black pepper - 12 ounces boneless chuck steak

Instructions

1. Place onion and bell pepper slices in a large resealable plastic bag. Add vinegar
2. olive oil
3. Worcestershire
4. soy sauce
5. garlic
6. rosemary
7. and pepper. Add steak
8. turning in marinade to coat. Squeeze out excess air
9. and seal the bag. Marinate in the refrigerator for at least 3 hours
10. or overnight. Remove steak from marinade and shake off excess. Discard 1/2 of marinade. Pour remaining marinade plus onion and pepper slices into a large skillet. Cook over high heat for 2 minutes. Move vegetables to the side of the pan and add steak. Reduce heat to medium-high and cook for 4 minutes. Remove vegetables to a plate and flip steak. Cook until steak is medium
11. 3 to 5 minutes more. An instant-read thermometer inserted into center should read 140 degrees F (60 degrees C). Drain marinade from the pan. Serve steak with onion and bell pepper. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.