

# Lemon Garlic Butter Flank Steak with Mushrooms

2 pounds flank steak

Garlic Lemon Marinade (see recipe in separate PDF)

2 Tablespoons olive oil

3 garlic cloves

minced 16 ounce sliced mushrooms

3 Tablespoons butter

1/4 cup beef broth

juice of one lemon

pinch of red pepper flakes

fresh chopped herbs for garnish

Add the flank steak and the steak marinade to a zip lock bag and seal and let marinate for 30 minutes. Remove the steak from the marinade and discard marinade. Slice the steak into strips against the grain.

Add the olive oil to a medium skillet and heat over medium-high heat. Add the steak strips and garlic and cook for about 2-3 minutes until the steak is cooked to desired liking. Remove the steak and set aside on a plate.

Add the mushrooms to the skillet and cook for 2-3 minutes or until tender. Remove and set on the plate with the steak.

Add the butter, beef broth, juice of one lemon and red pepper flakes to the skillet. Allow to simmer and add the steak and mushrooms back to the skillet. Toss to warm up and garnish with fresh herbs.