



# Beef Marinated Steak

## Ingredients

- 2 lbs skirt steak
- 1 cup Italian dressing (any variety you prefer)
- 1 cup soy sauce

## Instructions

- In a bowl, whisk together the Italian dressing and soy sauce until well combined.
- Place the skirt steak in a shallow dish or resealable bag. Pour the marinade over the meat, making sure it's fully coated.
- Cover and refrigerate for at least 1 hour, or overnight for deeper flavor.
- Grill, broil, or pan-fry the steak over high heat until it reaches your preferred level of doneness.
- Let the steak rest for a few minutes, then slice thinly against the grain for maximum tenderness. Serve immediately.