Teriyaki Flank Steak with Baby Broccoli, Red Peppers, & Red Onion
Serves 4

This one pan dinner features a delicious teriyaki-marinated flank steak served with a colorful medley of vegetables. This recipe comes together easily with a bit of foresight -- just mix the marinade and marinate the meat the evening before or in the morning for dinner later that day.

Ingredients:
1 flank steak (about 2 pounds
1 lb baby broccoli
1 red pepper, sliced in strips
1/2 red onion, thinly sliced pole to pole
3 tablespoons olive oil, divided
1/4 teaspoon Kosher salt
1/4 teaspoon fresh cracked pepper

Teriyaki Marinade:
1/4 cup soy sauce
2 tablespoons rice vinegar
2 tablespoons brown sugar
3 tablespoons olive oil
1 tablespoon freshly grated ginger
3 cloves garlic, minced
1/2 teaspoon crushed red pepper

Directions:
1. Mix the marinade ingredients together in a large bowl, place the flank steak in the bowl, cover and refrigerate for 8 hours or overnight.

2. Preheat the oven to 400 degrees F.

3. Toss the baby broccoli in 1 tablespoon olive oil and set aside.

4. Toss the red pepper and red onion in the remaining 2 tablespoons of olive oil and sprinkle with Kosher salt and pepper. Spread in an even layer on a half sheet pan and roast for 5 minutes. Remove from the oven, and move the vegetables to the sides of the pan. Add the marinated flank steak to the middle of the pan.

5. Set the oven to broil. Broil the steak for 5 minutes, then turn the steak over. Add the baby broccoli and broil for another 5-7 minutes. Continue to broil until the steak reaches your desired temperature -- for medium-rare, remove the steak once it reaches 130-135 degrees F.

6. Let the steak rest for 5 minutes before slicing. Serve hot with the roasted vegetables.