

Pair your Flank Steak with our wine marinade for a flavorful meal. Use red wine, lime juice, garlic, onion and brown sugar to bring out a delicious flavor.

[illegible]

35 Min



8
Servings



42 Cal



18g
Protein

[illegible]

[illegible]

Salt and pepper

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1/3 cup dry red wine

[illegible]

[illegible]

1/3 cup dry red wine

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1/4 cup chopped onion

1/4 cup chopped onion

1/4 cup chopped onion

[illegible]

[illegible]

2 tablespoons brown sugar

[illegible]

2 tablespoons reduced sodium or regular soy sauce

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1-1/2 teaspoons minced garlic

[illegible]

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		6g	50mg		2g	18g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com