

## Little Veron's Recipe

### **Balsamic-Marinated Flank Steak**

- 3/4 cup KRAFT Balsamic Vinaigrette Dressing
- Beef flank steak (1-1/2 lb.)

### **Directions:**

- Pour dressing over steak in large resealable plastic bag.
- Seal bag; turn to evenly coat steak with dressing.
- Refrigerate 3 hours to marinate, turning occasionally.
- Heat grill to medium-high heat. Remove steak from marinade; discard bag and marinade.
- Grill steak 5 to 6 min. on each side or until done (160°F).
- Remove from grill; cover with lid.
- Let stand 5 min. Cut steak diagonally across the grain into thin slices.

\*Source: Kraftrecipes.com