

Flank Steakiyaki

1 flank steak (London Broil)

½ cup chopped fresh parsley

1 cup Kim's Gourmet Teriyaki sauce (Spicy Teriyaki, Original Teriyaki, Gluten Free Teriyaki or Bourbon-Aki)

Place steak in sauce to marinate.

Cover both sides with sauce.

Spread parsley evenly on one side of steak.

Roll steak with chopped parsley in middle.

Skewer and cut into desired thickness.

Place beef pin wheels back in marinade until you are ready to grill or broil