



Northwest Steakhouse Steak Marinade

 Gluten Free

READY IN



5 min.

SERVINGS



4

CALORIES



207 kcal

SEASONING

MARINADE

Ingredients

- 0.5 cup butter melted
- 1 cube chicken bouillon crushed
- 1 pinch garlic powder
- 1 pinch lawry's seasoned salt
- 1 teaspoon greek seasoning

Equipment

- grill

Directions

- Stir the seasoning salt, garlic powder, Greek seasoning, and bouillon cube into the melted butter.
- Mix until the bouillon cube dissolves.
- Pour the marinade into a wide and shallow dish and place a steak of your choice into the marinade, turning to coat both sides. Cook or grill as desired.

Nutrition Facts

PROTEIN 0.67% **FAT 97.66%** **CARBS 1.67%**

Properties

Glycemic Index:15, Glycemic Load:0.03, Inflammation Score:-4, Nutrition Score:2.101739116256%

Nutrients (% of daily need)

Calories: 206.81kcal (10.34%), Fat: 23.07g (35.49%), Saturated Fat: 14.6g (91.28%), Carbohydrates: 0.89g (0.3%), Net Carbohydrates: 0.36g (0.13%), Sugar: 0.07g (0.08%), Cholesterol: 61.01mg (20.34%), Sodium: 193.47mg (8.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.36g (0.71%), Vitamin A: 730.05IU (14.6%), Vitamin K: 9.65µg (9.19%), Vitamin E: 0.88mg (5.89%), Manganese: 0.06mg (3.09%), Calcium: 26.53mg (2.65%), Iron: 0.46mg (2.56%), Fiber: 0.53g (2.1%)