



Chimichurri with Flank Steak

Chimichurri is a parsley based, pesto-like sauce originating from Argentina. This peppery condiment has a tangy vinegar punch and a bit of spicy heat. It is SO delicious, you'll love it on traditional steak, but it is just as good on grilled chicken, fish (salmon, white fish), roasted potatoes, and grilled veggies (zucchini, squash, peppers, onions, tomatoes, eggplant)

Active Time: 15 minutes

Total Time: 20 minutes

Yield: 4 to 6 servings

Chimichurri Ingredients:

1 cup olive oil
4 tablespoons red wine vinegar
1 cup finely chopped parsley
5 cloves of garlic, finely chopped
2 small red chilies or 1 teaspoon red pepper flakes
1 tablespoon fresh oregano, finely chopped
1 teaspoon **HH Lime, Mint, Pepper Salt** or sea salt
Black Pepper to taste

1. Mix all ingredients together in a bowl. Allow to sit for at least 10 minutes before using. Save extra in a glass mason jar and refrigerate for future use.
2. Pour generously on sliced steak (or whatever you choose!)

Flank Steak:

2 lbs. Flank or Skirt Steak
Light Salt and pepper each side
1 tablespoon olive oil

1. Take steak out of the fridge, lightly salt and pepper both sides of the steak and set it aside for about 30 minutes before cooking. (By the time you finish making the Chimichurri sauce, it will be ready!)
2. Heat up cast iron pan on medium high until the pan is hot.
3. Then, add olive oil
4. Cook steaks on each side for approx. 4 minutes.
5. Take them out and let rest for 10 - 15 minutes.
6. Slice lengthwise against the grain and plate. Liberally pour chimichurri sauce on top and serve!

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