

STEAK WITH SCALLION AND HERB SAUCE



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
New York Strip Steaks	2 (10 Oz. Each)	Fresh Parsley, Chopped	¼ Cup
Kosher Salt	2 Tbsp.	Fresh Cilantro, Chopped	¼ Cup
Whole Peppercorns, Coarsely Crushed (Reserve ½ tsp for sauce)	5 Tbsp.	Lemon, Juice	1
Scallions/Green Onions, Chopped into ½" pieces	10	Peppercorn, Crushed (From above)	½ Tsp.
Fresh Garlic, Minced	1 Tbsp.	Chives, Chopped (For garnish)	½ Cup



PREPARATION

- Rub the steaks evenly with kosher salt and 4½ tbsp of the crushed peppercorns.
- Let them rest at room temperature for 20-30 minutes.
- Heat a skillet or grill over medium-high heat.
- Cook the steaks for 3-4 minutes per side, or until they reach your desired doneness.
- Remove from heat and let them rest for 5-10 minutes.
- In a small bowl, combine the chopped scallions, garlic, parsley, cilantro, lemon juice, and the reserved ½ tsp crushed peppercorns. Stir well.
- Slice the steaks and spoon the scallion herb sauce on top. Garnish with chopped chives and serve warm.
- Enjoy!