



CHIMICHURRI STEAK



INGREDIENTS

ITEM	QUANTITY
• Sirloin or Flank Steak	10 Oz.
• Garlic-infused Olive Oil	1 Tsp.
• Salt and Black Pepper, to taste	
• Finely Chopped Fresh Parsley	¼ Cup
• Finely Chopped Fresh Cilantro	2 Tbsps.
• Finely Chopped Fresh Chives	1 Tbsp.
• Red Wine Vinegar	1 Tbsp.
• Fresh Lemon Juice	1 Tbsp.
• Extra-virgin Olive Oil	2 Tbsps.
• Smoked Paprika	¼ Tsp.
• Salt and Black Pepper, to taste	

SERVING SIZE

½ OF RECIPE



PREPARATION

- Remove the steak from the refrigerator approximately 15-20 minutes before cooking.
- Pat the steak dry and season both sides with salt and pepper.
- Heat the garlic-infused olive oil in a large skillet over medium-high heat.
- Add the steak and cook to your preferred doneness, approximately 3-5 minutes per side depending on thickness.
- Transfer the steak to a cutting board and allow it to rest for 5-10 minutes.
- While the steak rests, combine the parsley, cilantro, chives, red wine vinegar, lemon juice, olive oil, smoked paprika, salt, and pepper.
- Slice the steak against the grain.

- Spoon the chimichurri over the steak before serving.