

Marinated Flank Steak with Chimichurri Sauce

Chimichurri is a classic sauce from Argentina traditionally served with different types of grilled meat.

For the best flavor, prepare the Chimichurri sauce and marinate the flank steaks the night before. You'll be glad you did!

Chimichurri Sauce

½ c. extra virgin olive oil
1/3 c. red wine vinegar
1 c. fresh flat-leaf parsley
1/3 c. fresh cilantro
2 cloves fresh garlic, peeled
¾ t. crushed red pepper flakes
3 T. fresh lemon juice
1 t. ground cumin
Salt and pepper, to taste

Remaining Ingredients

¼ c. extra virgin olive oil
3 T. fresh lime juice
2 cloves fresh garlic, chopped
Salt and pepper, to taste

1½ lbs. flank steak, sliced into thin strips
1 T. extra virgin olive oil

Directions:

1. Combine the olive oil, vinegar, parsley, cilantro, garlic, red pepper flakes, lemon juice, and cumin in a food processor and blend until smooth. Season with salt and pepper, to taste, and set aside.



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Prep time: 10 minutes+ time to marinate
Cook time: 10 minutes
Serves: 4

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Directions (continued):

2. In a small glass bowl, combine the olive oil, lime juice, and chopped garlic with a fork. Season with salt and pepper, if desired.
3. Place the flank steak in a large, sealable plastic bag and add the olive oil mixture. Tightly seal the bag and turn a couple times to coat the steak in the marinade. Place in the refrigerator for at least 1 hour to overnight.
4. To prepare, heat the olive oil in a large skillet over medium-high heat. Remove the steak from the marinade and allow excess to drip off before adding to the hot skillet. Cook the steak for 3-4 minutes, then turn and cook for an additional 3-4 minutes for medium-rare results. Adjust cooking times to reach the desired level of doneness.
5. Remove from heat and transfer steak to a cutting surface. Let rest for 5 minutes before cutting into very thin slices against the grain. To serve, drizzle steak with some Chimichurri sauce and pass remaining sauce for those who prefer a little more. Enjoy!



“In my food world, there is no fear or guilt, only joy and balance. So no ingredient is ever off-limits. Rather, all of the recipes here follow my Usually-Sometimes-Rarely philosophy. Notice there is no Never.” — Ellie Krieger