



Chimichurri Grilled Flank Steak Recipe

Yields – 4 Portions

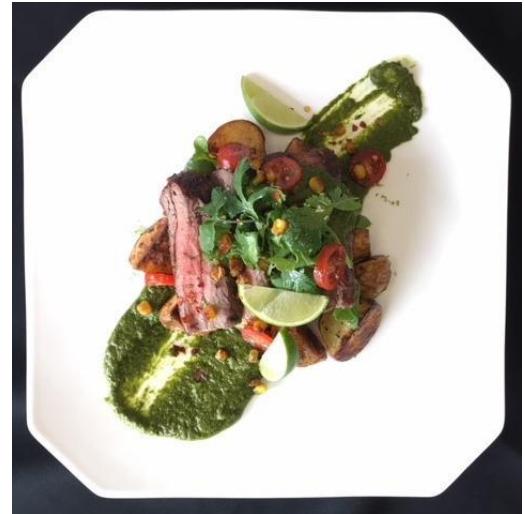
Steak

Flank steak – 16–24oz

Olive oil – as needed

Salt & pepper – as needed

Smoked paprika – dash



Potatoes

Potatoes, Yukon golds, quartered – 4 cups (may sub yams)

Thyme, fresh, chopped – 1 Tbsp.

Olive oil – as needed

Salt & pepper – as needed

Chimichurri Sauce

–See sub recipe

Optional Garnish

Fresh baby arugula – 4 cups

Avocado, sliced – 1 each

Fresh lime wedges – 1 each

Grape tomatoes, sliced – $\frac{1}{4}$ cup

Sea salt – pinch

Smoked or regular paprika – dash

Crushed chili flakes – optional – dash

Method of Preparation:

1. Pre-heat oven to 400–425 degrees F.
2. Light charcoal grill and allow 30 minutes to pre-heat / prep coals & wood.
3. For potatoes, place potatoes in mixing bowl with rest of sub ingredients. Season to taste and baked in oven until golden brown. Should take 30–45 minutes. Stir & flip once or twice.
4. For Chimichurri sauce – use sub recipe.
5. Once grill is hot and ready, begin by seasoning steak with oil, salt, pepper & and a light dusting of paprika and put on grill.
6. Grill steak until your desired temperature of doneness is reached.
7. Remove meat from grill and reserve warm for 5–15 minutes before slicing to retain juices & moisture.
8. Potato should be done at this point. Remove from oven and season to taste.
9. For assembling plate: start with potato, then add thinly sliced steak, drizzle chimichurri sauce over meat and/or potatoes.
10. For garnishments, start with fresh arugula on top, top that with avocado slices, tomatoes, fresh lime wedge, and a couple pinches of salt, paprika as needed. For added spice, add a pinch of chili flakes and or fresh cracked pepper.
11. Enjoy with fresh squeezed limeade or a Brazilian Caipirinha or Mojito Cocktail.

Chef notes:

- Use real charcoal grill and add some hardwood like hickory, cherry, apple, etc.
- Smoked paprika will take this dish to another level!
- A Brazilian Caipirinha Cocktail or Mojito Cocktail is a great pairing with this fabulous dish sure to impress and WOW!
- This recipe is gluten free & dairy free. For vegetarian option, replace steak with large grilled portabella mushrooms.
- Yams may be substituted for Yukon gold potatoes.

Bon appetite!

Chef Kyle Williams – Elite Cuisine www.elitecuisine.net