RECIPE | PEPPERS

STEAK WITH CHIMICHURRI ROJO

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STEAK WITH CHIMICHURRI ROJO



1/2 cup fresh cilantro

1 Pure Flavor® Red Sweet Bell Pepper, finely diced 1 drv pint Pure Flavor® Juno® Bites Red Grape Tomatoes 3 cloves garlic 1/2 cup red onion, diced 1/2 cup areen onion, sliced 1/2 cup fresh parslev



⅓ cup olive oil 1 tbsp red wine vinegar 1/2 tsp salt Pepper, to taste

For the steak: 1 lb flank steak Salt and pepper, to taste



easy



1

2

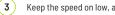
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NGREDIENT

Pre-heat grill on medium-high heat. Season steak with salt and pepper on both sides. Place steak on grill and cook to your desired doneness, about 3-5 minutes per side.

In a blender or food processor, combine the lemon juice, red wine vinegar, tomato, bell pepper, red onion, garlic, parsley, cilantro, and salt. Mix on low speed for several seconds until the ingredients blend.



Keep the speed on low, and gradually add olive oil. Mix without pureeing.

When steak is cooked to your preferred liking, remove from grill and spoon sauce over steak. Slice and enjoy.