

RECIPE | PEPPERS

STEAK WITH CHIMICHURRI ROJO



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flavor®



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STEAK WITH CHIMICHURRI ROJO



20 min

10 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

For the sauce:

- 1 Pure Flavor® Red Sweet Bell Pepper, finely diced
- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes
- 3 cloves garlic
- ½ cup red onion, diced
- ½ cup green onion, sliced
- ½ cup fresh parsley
- ½ cup fresh cilantro

- ½ cup olive oil
- 1 tbsp red wine vinegar
- ½ tsp salt
- Pepper, to taste

For the steak:

- 1 lb flank steak
- Salt and pepper, to taste

DIRECTIONS

- 1 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.
- 2 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.
- 3 Keep the speed on low, and gradually add olive oil. Mix without pureeing.
- 4 When steak is cooked to your preferred liking, remove from grill and spoon sauce over steak. Slice and enjoy.