FRESH & COOL

Chimichurri Flank Steak with Roasted Potatoes

PREP	COOK	SERVES
20 min	30 min	4

Quickly grilled flank steak, sliced thin and spooned with a sharp, green parsley, garlic and vinegar sauce.

Ingredients

- 800 g flank steak
- Salt and black pepper
- 1 tbsp olive oil
- 800 g baby potatoes, halved

Chimichurri

- 1 large bunch flat-leaf parsley, finely chopped
- 3 cloves garlic, finely chopped
- 1 tsp dried oregano
- 1/2 tsp chilli flakes
- 3 tbsp red wine vinegar
- 100 ml olive oil
- 1/2 tsp salt

Method

1. Heat the oven to 220 C. Toss the potatoes with oil, salt and pepper and roast for 30 to 35 minutes until crisp and golden.
2. Mix all the chimichurri ingredients in a bowl and leave for at least 20 minutes so the flavours can meet.
3. Take the steak out of the fridge 30 minutes before cooking, dry it and season well on both sides.
4. Sear in a very hot pan or on a grill for 4 to 5 minutes per side for medium-rare. Rest for 8

minutes.

5. Slice thinly across the grain. Serve with the potatoes and plenty of chimichurri spooned over.

Cook's tip

Always cut flank steak across the grain, in thin slices. Cut with the grain and even a perfectly cooked steak turns chewy.