



The perfect steak for tacos, salads, and sandwiches!



GARLICKY STEAK



GARLICKY STEAK

2
hours
PREP
TIME

10
minutes
COOK
TIME

6
TOTAL
SERVINGS

INGREDIENTS

Flank Steak

4T Garlicky Steak seasoning

2 lbs flank steak

½ cup olive oil

Chimichurri

½ cup olive oil

2T red wine vinegar

½ cup parsley, chopped

¼ cup onion, minced

4 garlic cloves, minced

¾ tsp dried oregano

2 tsp kosher salt

½ tsp crushed red chili flakes

½ tsp black pepper

INSTRUCTIONS

Drizzle steak with ½ cup olive oil and season steaks generously with 4T Garlicky Steak seasoning.

Cover steaks and marinate in the fridge for at least 2 hours or up to overnight.

Remove the steak from the fridge and sit at room temperature for 1 hour prior to grilling.

Preheat a grill or cast iron skillet to high heat.

Sear steak on one side for 4 minutes. Flip steak over and sear for an additional 4 minutes. Remove steak from heat once it reaches an internal temperature of 130 degrees for medium rare.

Let the steak rest on a cutting board covered with aluminum foil for 10 minutes. While the steak is resting, combine all ingredients for chimichurri in a bowl and whisk to combine.

Slice the flank steak thinly against the grain. Drizzle steak with chimichurri.

Suggested Sides: grilled corn, roasted garlic potatoes, charred broccolini

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