



HOPE30 KITCHEN

Hope30 Steak Chimichurri

Ingredients

- Ribeye Steak, grilled and sliced into strips
- 1 cup of flat leaf parsley leaves
- 1/4 cup cilantro leaves, or more to your taste
- 4 cloves of garlic
- 1 tsp dried oregano
- 1/2 tsp of pink salt
- 1/2 tsp of black pepper
- the juice of half a lime
- 1/4 cup of red wine vinegar

Cooking Directions:

- Add all dry ingredients to your food processor and finely chop.
- Stir in lime juice and red wine vinegar
- Let this mixture sit for up to an hour, while you grill your steak
- Grill steak to your desired internal temperature
- Slice steak and top with chimichurri

NOTES:

