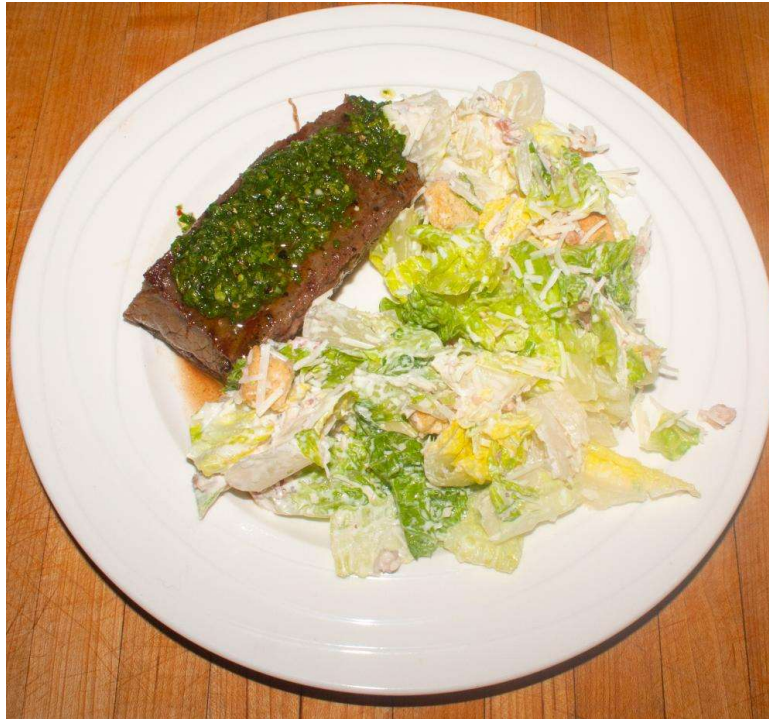


Grilled Flank Steak with Chimichurri Sauce

Makes 4 Servings



3 pounds beef flank steaks
2 tablespoons olive oil
salt and pepper to taste
For the Chimichurri Sauce:
1 1/2 cups parsley
6 garlic cloves

2 tablespoons oregano
3/4 cup olive oil
1/4 teaspoon red pepper flakes optional
3 tablespoons red wine vinegar
salt and pepper to taste

Place a flank steak on a piece of plastic wrap. Brush both sides of the flank steak with olive oil and season with salt and pepper. Wrap tightly in plastic wrap and let marinate in the fridge for at least 4 hours or overnight.

For the Chimichurri Sauce:

To a food processor add parsley, garlic cloves, and oregano. Pulse until everything is finely chopped. Transfer to a small bowl.

To the bowl add olive oil, red pepper flakes, red wine vinegar, salt, and pepper. Mix together.

Store the Chimichurri Sauce in the refrigerator until ready to serve.

Let the flank steak come to room temperature for 45 minutes before cooking.

Grill your flank steak over a high heat for about 5 minutes on each side or until you reach desired doneness.

Let the flank steak rest for 10 minutes before slicing.

Serve the sliced flank steak on a plate with chimichurri sauce spooned over top.

Enjoy!