

instructions

Grilled Flank Steak & Chimichurri

*w/ spinach & potato empanadas
& heirloom tomato salad*

allow 25 minutes

Step 1

Preheat the oven to 375° & prepare to cook on the middle rack. While the oven is preheating, unpack all your “mise en place” (ingredients). Preheat your grill to high heat. **If you are not grilling, use the alternative step 3 for stovetop instructions.**

Step 2

In a small bowl, add the chimichurri marinade to the herbs & mix evenly. Transfer the tomatoes & onions into a large bowl, reserving the bibb lettuce for the end. Spoon the oregano vinaigrette over the tomatoes & red onions, then set aside to marinate. Lay out the empanadas in a single layer on a lined sheet tray. Place the tray of empanadas in the oven on the middle rack for 8-10 minutes.

Step 3 - For Grill

While the empanadas are reheating, place the steak on the hot grill & cook for 4-5 minutes on high heat. Flip the steak over & repeat on the other side for 5-7 minutes, or until the steak has reached a nice medium temperature. Remove the steak from the grill & let rest for 5 minutes.

Step 3 - For Stovetop

While the empanadas are reheating, heat 2 tablespoons of canola oil in a large sauté pan over medium-high heat. Place the steak in the pan & cook 4-5 minutes. Flip the steak over & repeat on the other side for 5-7 minutes, or until the steak has reached a nice medium temperature. Remove the steak from the grill & let rest for 5 minutes.

Step 4

Remove empanadas from the oven. Place the bibb lettuce in the large bowl with the marinated tomatoes & onions. Toss until the lettuce is thoroughly coated. Slice the steak & top with chimichurri. Serve grilled flank steak with finished tomato salad & hot empanadas with jalapeño-cilantro yogurt for dipping. Enjoy!