



Recipes

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Argentinian Chimichurri Shredded Beef

Prep Time: 30 Minutes

Serves 36

Ingredients:

6 each Garlic Cloves
1/4 cup Onion , chopped
1 cup Parsley Leaves
1 cup Cilantro Leaves
1/4 cup Oregano , fresh
1/2 cup Olive Oil
1 Tbsp. Lime Juice
2 Tbsp. Red Wine Vinegar
Kosher Salt , as needed
Red Pepper Flakes , as needed
5 lbs. Beef Chuck Roast
2 qts. Chicken Stock

Directions:

1. Pulse the garlic and onion in the food processor until finely chopped.
2. Add parsley, cilantro, and oregano; pulse briefly until finely chopped.
3. Transfer the mixture to a mixing bowl. Add the olive oil, lime juice, and vinegar, and stir. Season with salt and red pepper flakes to taste.
4. Place meat in medium size rondeau, add chicken stock, cover and cook over medium heat for about 45 minutes or until fork tender.
5. Remove meat, let cool, shred and toss with chimichurri sauce. Taste and adjust seasoning. Reserve refrigerated.