



Chimmichurri Steak

Serves 1

Ingredients:

- 1 oz. vol. Fresh Garlic , chopped
- 4 oz. vol. Yellow Onions , chopped
- 12 oz. vol. Fresh Cilantro , chopped
- 12 oz. vol. Fresh Parsley , chopped
- 1/2 tsp. Sea Salt
- 1 tsp. Crushed Red Pepper
- 1/4 tsp. Black Pepper
- 1 1/2 oz. vol. Lemon Juice
- 4 oz. vol. Olive Oil
- 1 1/2 lbs. Skirt Steak , cut against grain 1/4" thick strips
- 5 each 13" Metal Kabobs

Directions:

1. For chimmichurri sauce: Place all ingredients in food processor and blend until smooth and emulsified.
2. Thread 3 oz. of skirt steak onto each skewer and marinate up to 24 hours in advance.