



Chimichurri Steak Taquitos

Prep Time: 30 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 12 each 12" Fry-Ready Tortilla (37184)
- 1/2 cup Parsley, chopped
- 6 Tbsp. Red wine vinegar
- 8 each Garlic cloves, chopped
- 1/4 cup Oregano leaves
- 1/4 cup Crushed red pepper
- 1 cup Extra virgin olive oil
- 2 1/2 lbs. Skirt steak
- 1 1/2 cups Black beans, drained, rinsed
- 1 1/2 cups Queso Fresco
- Egg wash, as needed
- 3 cups Salsa verde, prepared

Directions:

1. For the chimichurri, in a food processor or blender, add the parsley, red wine, garlic cloves, oregano, and crushed red pepper. While pulsing, stream in half the olive oil. Once desired consistency is reached, pour remaining olive oil and chimichurri into a marinating container.
2. skirt steak into marinade and allow to rest in the refrigerator for a minimum of four hours, or overnight.
3. Pre-heat grill to med-high heat. Carefully grill the steak until medium-rare temperature is reached. Remove from heat and allow to rest before slicing into thin slices.
4. Pre-heat fryer to 350°F. To make taquitos, place 3 oz. of steak in each tortilla along with 2 tbsp. of black beans and 2 tbsp. of queso fresco. Brush the edge of the tortilla with egg wash, and roll into taquito form. Deep fry for 3-4 minutes or until the outside is crispy and inside is hot. Cut in half on a bias, and serve 1 per order with 1/4 cup salsa verde.