



Braised Eye Round Steak with Chimichurri Sauce

Slow cooked steak with bright flavored Argentinean parsley sauce

Chimichurri Sauce:

- 1 tomato, skinned and deseeded
- 1 bunch flat leaf parsley, rough chop
- 1/2 teaspoon oregano
- 2 garlic cloves, coarse chop
- 1/3 cup minced red onion or shallots
- 1 small red chili, chopped
- 2 Tablespoons olive oil
- 1/2 Tablespoon lemon juice
- 1/2 Tablespoon red wine vinegar
- Salt and ground black pepper to taste

Eye Round Steak:

2 Tablespoons vegetable oil
1 large onion, sliced
3 to 4 beef eye of round steak slices (9 to 12 oz.)
1 Tablespoon chimichurri seasoning
1-1/2 Tablespoons all-purpose flour
1 cup beef stock
1 cup red wine
Garnish: 1/2 to 1 Tablespoon minced parsley

Prepare Chimichurri Sauce: Place tomato, parsley, oregano, garlic, onions, fresh chili in food processor; process to medium chop; remove about 1 rounded Tablespoon; set aside for garnish. Continue processing to fine chop into a pesto type sauce; place in medium bowl; add oil, lemon juice, and vinegar; season with salt and pepper. Cover with plastic wrap; chill in refrigerator until serving.

Sauté Onions: Heat oil in large skillet over medium heat; add onions; cook covered; stir occasionally until lightly brown and tender, 5 to 10 minutes; set aside in bowl.

Brown Eye of Round Steak: Season steak on both sides with chimichurri seasoning; pressing into meat; dust lightly with flour; place oil in skillet; add steaks; fry over medium high heat until brown on both sides, about 4 minutes on each side.

Braise Steak: Combine beef stock and red wine; pour over beef; top steak with cooked onions; bring to a boil; reduce heat to simmer/low; simmer for 1 hour to 1-1/2 hours or until tender.

To Serve: Place dollop of Chimichurri Sauce over each steak piece; top with a sprinkle of reserved chopped Chimichurri vegetables. Serve with golden onion pan gravy. Garnish with chopped parsley as desired.
Yield: serves: 3 to 4

About the Recipe: Slow simmered steak slices are covered with Chimichurri Sauce, adding bursts of herb flavors and a light touch of spicy heat. Serve it for dinner and use the leftover sauce for a potato dish or sandwich spread.

Recipe for Dry Chimichurri Seasoning:

3 tablespoons (each) dried oregano leaves; dried basil leaves
2 tablespoons (each) dried parsley flakes; dried thyme leaves; coarse salt
1 tablespoon (each) freshly ground black pepper; dried savory leaves
1 tablespoon smoked paprika
2 teaspoons garlic powder
1 to 2 teaspoons dried crushed red pepper

Make Dry Seasoning: Whisk all ingredients in medium bowl. Transfer to airtight container. Yield: $\frac{3}{4}$ cup Hint: *Can be made 1 month ahead. Store at room temperature. For More Information See:*

<https://www.epicurious.com/recipes/food/views/dry-chimichurri-rub-240753>