



Chimichurri Grilled Steak Dinner

It's time to use those fresh herbs for delicious sauces

- 1/2 cup flat-leaf parsley
- 1/4 cup fresh cilantro
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1/3 cup olive oil
- 1/3 cup apple cider vinegar
- 1/8 to 1/4 teaspoon ground cayenne pepper or as desired
- 1/4 cup water
- Salt; ground black pepper to taste
- 1/4 to 1/2 cup fresh cilantro
- 12-ounce NY Strip Steak

Make the Chimichurri Sauce and Marinade: Place first 8 ingredients in a food processor, process until almost smooth. Season with salt and black pepper to taste. Remove half of sauce to a large Ziplock bag to use as a marinade.

Add additional fresh cilantro to food processor; process to form a thicker sauce. Remove sauce to small bowl to serve with the cooked steak; chill in refrigerator.

Marinade Steak: Place the steak in a Ziplock bag with marinade, toss to coat steak; place in the refrigerator for at least 1 hour or up to 8 hours.

Grill the Steak: Prepare a medium hot fire in a grill or prepare a grill pan for indoor grilling. Remove the meat from the marinade; pat it dry. Grill it uncovered, directly over the heat, 3 to 4 minutes per side for medium rare. Turn the steak only once so that the meat gets a better crust. Let the steak rest for 5 minutes; then slice it into 1/4-inch-thick slices.

Serve with Chimichurri Sauce Serves: 2 (6 ounce) servings

Pepper Jack Potatoes

2 russet potatoes

2 Tablespoons plant-based butter

2 to 3 Tablespoons coconut milk

1 ounce Monterey Jack Pepper cheese, crumbled or shredded

Salt; ground black pepper to taste

Heat oven to 400 degrees F.

Before Baking Potatoes: Scrub potatoes; pierce deeply several places with a fork. Put potatoes directly on oven rack in preheated oven; bake until tender in center when poked with a knife. Remove from oven; cool until can be handled.

Mashing Potatoes: Cut cooked potatoes lengthwise in half. Scoop out flesh into a bowl; using a potato masher, mash potatoes with butter; add milk and crumbles of cheese; stir into a creamy consistency or leave them a little chunky, season with salt and black pepper to taste.

Double Baking Potatoes: Preheat oven to 375 degrees F. Restuff two of the potato skins halves with mashed potatoes; mound the potato into the skins. Place on foil lined baking pan. Bake in preheated 375 degrees F

oven for 15 minutes. Before serving, place under the broiler several minutes to brown the top.

To Serve: With a small sharp knife, make several cuts into the brown potato top; drizzle any steak juices carefully into the cuts. Serves: 2

About the Recipe: Chimichurri sauce is a zesty marinade or sauce made with parsley or cilantro. It uses lots of garlic, olive oil, vinegar, and chili peppers. The fresh flavor is like a barbecue herb sauce and adds a spicy flavor to the grilled steak. A tasty addition is Pepper Jack Potatoes, flavored with sweet and spicy peppers.