



RECIPE OF THE WEEK

PRESENTED BY  

Ingredients for Chimichurri:

- 2 (3/4 lb) rib eye steaks, trimmed of excess, visible fat, and cut into chunks
- 1 tbsp Chimichurri sauce (recipe below)
- 1 tbsp salt
- Pinch black pepper
- 1/4 tbsp ground cumin
- 1/2 tbsp chili powder
- 1/4 tbsp paprika
- 2 cloves garlic, pressed through garlic press
- O Organics® olive oil, drizzle
- 1/2 small red onion, cut into small chunks
- 1 cup cherry tomatoes
- Skewers, soaked in water

Chimichurri Sauce Ingredients:

- 1 cup cilantro leaves, chopped
- 1 cup flat-leaf parsley leaves, chopped
- 1/4 cup fresh oregano leaves, chopped
- 4 cloves of garlic, pressed through garlic press
- 1 tbsp salt
- Pinch black pepper
- 1/4 tbsp red pepper flakes
- 2 tbsp red wine vinegar
- 1/2 cup O Organics® olive oil

GRILLED STEAK KEBABS, WITH A LITTLE SOMETHING EXTRA DRIZZLED ON TOP

Servings: Makes about 6 kebabs



Directions

1. Add the cubed steak into a bowl, and add in the Chimichurri sauce along with the remainder of the ingredients up to and including the drizzle of oil, and toss well to coat.
2. To assemble the skewers, add a piece of the red onion, followed by some of the steak, followed by a tomato, and more onion, steak, tomato, until all ingredients are used, and you have about 4-6 skewers assembled.
3. Allow the skewers to marinate for at least an hour, or better yet, over-night; once ready to grill, place your grill pan over medium-high heat, drizzle in a touch of oil, and grill the kebabs for about 6-8 min., turning them to char on each side, or until medium rare.
4. Serve hot with the Chimichurri sauce on the side, to drizzle over the grilled kebabs.

Chimichurri Directions

1. Place all of the chopped herbs into a bowl, and add in the garlic, salt, pepper, red pepper flakes, and red wine vinegar; mix with a fork.
2. Slowly add in the oil, whisking/mixing with the fork to combine the ingredients well, and use immediately, or keep covered and store in fridge until ready to use. (Can be kept in fridge for a few days, for left-overs.)

