

Pan Seared Vacio and Chimichurri





Instructions

1. How to make Chimichurri sauce:
2. Place all ingredients for the sauce in the food processor and blend for about 4 minutes until you get a pesto-like sauce.
3. Using a spatula, transfer the sauce into a bowl. Add more parsley (or spinach) if needed.
4. How to cook Vacio:
5. Mix all spices together in a small bowl. Rub spices on both sides of flank steak, scatter chopped garlic over steak.
6. Heat a large skillet on high heat until very hot, add 2 tablespoons olive oil (it should sizzle). Add flank steak (with spices and garlic) and sear it on high heat about 4 minutes on one side. Flip it over, add 2 more tablespoons of olive oil, and sear 4 minutes on another side.
7. Cover the skillet with the lid – let the flank steak rest, covered, for about 5 or 8 minutes.
8. Transfer cooked flank steak onto the large platter and slice it into thin strips, against the grain.
9. Place strips of flank steak in the middle of each plate, top with a spoonful of Chimichurri sauce and Enjoy!

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