

# Grilled Picanha with Chimichurri Sauce















# Instructions

1. Preheat grill to medium-high heat.
2. Slice picanha into 3 thick steaks, with the grain.
3. Season generously with salt and pepper.
4. Grill for 4–5 minutes per side or until internal temp reaches 130°F.
5. Combine chimichurri ingredients in a bowl and stir well.
6. Let meat rest for 10 minutes, slice against the grain, and serve with chimichurri.

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