

Hanger Steak with Chimichurri





Instructions

1. Season steak with salt and pepper, let sit at room temp for 30 minutes.
2. Heat skillet or grill to high. Add oil and sear steak for 3–4 minutes per side for medium-rare.
3. Rest 10 minutes, then slice against the grain.
4. Mix all chimichurri ingredients and spoon over steak to serve.

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