

Grilled Blade Top Steak with Chimichurri





Left: Raw, Pink, Tripe, Steak

Instructions

1. Season steaks with salt and pepper. Let rest at room temperature for 15 minutes.
2. Preheat grill to medium-high heat.
3. Grill steaks 4–5 minutes per side for medium-rare. Rest 5 minutes.
4. In a small bowl, mix all chimichurri ingredients.
5. Slice steaks against the grain and spoon chimichurri over the top to serve.

Share

Related Recipes



