

Sirloin steak with Chimichurri



This fresh and tangy salsa will bring a beautifully cooked steak to life, adding a different twist to a weekly favourite.

Ingredients

- 4 sirloin steaks
- 4 tbsp extra virgin olive oil
- 1 1/2 tbsp parsley, chopped
- 1 tbsp coriander, chopped
- 1 1/2 tbsp basil, chopped
- 2 garlic cloves, crushed
- 1 tsp dried oregano
- 1/4 red onion, chopped
- 1/2 long red chilli, deseeded and chopped (optional)
- 1 tbsp red wine vinegar
- 1/2 tsp salt

Method:

1. To make the chimichurri, in a small bowl add the parsley, coriander, basil, oregano garlic, red onion, red wine vinegar, salt and chilli (if using). Stir to combine. Set aside until ready to use.
2. Preheat the chargrill.
3. Season steaks with salt and pepper and place on the chargrill for 2-3 minutes on each side for medium.
4. Remove from the grill and let it rest before cutting and serving with the chimichurri.