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## **Marinated Flank Steak With Chimichurri & Blistered Cherry Tomatoes**

*Serves 4*

Treat Dad to delicious steak from the grill! Perfectly grilled meat is a great way to anchor a celebration meal! Our version of tender flank steak is filled with savory flavors from the marinade and grilling process itself. The steak is further enhanced with the fresh herbal flavors of a tantalizing chimichurri sauce, and the bursting freshness of blistered cherry tomatoes.

### **Ingredients:**

1 (2 lb) flank steak  
8 oz cherry tomatoes

### **For the Marinade:**

2 tablespoons olive oil  
2 teaspoons Worcestershire sauce  
1/4 cup soy sauce  
1 small lime, juiced (about 1/8 cup)  
1 tablespoon honey  
1 teaspoon Kosher salt  
1/2 teaspoon freshly ground pepper  
1 teaspoon chili powder  
1/2 teaspoon garlic powder

### **For the Chimichurri:**

1 cup fresh flat-leaf parsley (stems are ok)  
1 cup fresh cilantro (stems are ok)  
2 garlic cloves, peeled  
1 small shallot, halved (about 2 tablespoons)  
1 small jalapeño pepper, quartered, seeds removed  
1/2 cup olive oil  
1/4 cup red wine vinegar  
3 tablespoons fresh lime juice  
3/4 teaspoon dried crushed red pepper  
1/2 teaspoon Kosher salt  
1/2 teaspoon black pepper

### **Directions:**

1. **WHISK THE MARINADE** ingredients together until combined, and then pour over the flank steak. Chill and marinate in a sealed container or bag for 1 hour, or up to overnight. Allow the steak to come to room temperature for about 20 minutes prior to grilling.
2. **PREPARE THE CHIMICHURRI SAUCE.** In a powerful blender or food processor, combine all of the chimichurri ingredients and pulse until well combined but still with some texture to the sauce. Set aside until ready to serve with the cooked steak.
3. **GRILL THE STEAK!** Fire up the grill, preheat the grill to high. Place the steak on the grill, and cook for 3-4 minutes, flip once, and cook for another 3-4 minutes. Continue grilling and flipping until the internal temperature reaches 135°F for medium-rare.
4. **REMOVE THE STEAK FROM THE GRILL,** and let it rest for 10 minutes to let the juices set and reabsorb.
5. **WHILE THE STEAK RESTS, PREPARE THE BLISTERED CHERRY TOMATOES.** Toss the tomatoes in 1 tablespoon of olive oil. In a cast iron skillet on the stovetop or in a grill basket on the grill, cook the cherry tomatoes. Sear and toss until the tomatoes begin to blister, and just begin to crack open. Remove from the heat.
6. When ready to serve, cut the steak into thin strips slicing against the grain.
7. Serve with a generous spoonful of chimichurri sauce and several blistered cherry tomatoes.