Chimichurri Steak
with roasted potatoes

IN YOUR BOX
2 Russet Potatoes
½ oz. Parsley
2 Garlic Cloves
2 Roma Tomatoes
2 Sirloin Steaks
½ fl. oz. Red Wine Vinegar
¼ tsp. Red Pepper Flakes
1 tsp. Dried Oregano

IN YOUR KITCHEN
Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
Mixing Bowl
Medium Non-Stick Pan

NUTRITION per serving
50g carbohydrates
35g fat
43g protein
1400mg sodium
calorie-conscious

Heart
Calories
625
35-45 min.
Cook Within
6 days
Difficulty
Easy
Spice Level
Mild

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FROM THE CHEF

If slicing the steak, we recommend finding the parallel lines of muscle fiber running down the meat (called the grain), and slicing perpendicular to them, cutting “against the grain.” This makes sliced steak easier to chew, since the muscle fibers are already broken up for you.

Roast the Potato Wedges

Halve potatoes, then cut each half into four wedges. Place wedges on prepared baking sheet and toss with 1 Tbsp. olive oil, ½ tsp. salt, and ¼ tsp. pepper. Spread into a single layer and roast until potatoes are tender and golden brown, 20-25 minutes. Potatoes will finish cooking in a later step. While potatoes roast, prepare ingredients.

Prepare the Ingredients

Stem parsley. Mince stems and finely chop leaves. Mince garlic. Halve tomatoes lengthwise. Pat steak dry, and season both sides with ¼ tsp. salt and a pinch of pepper.

Cook the Steaks

Return pan used to cook tomatoes to medium-high heat. Add 1 tsp. olive oil and steak to hot pan. Sear undisturbed until browned, 3-4 minutes. Flip steaks, reduce heat to medium, and cook until steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes. Remove steaks from pan and rest 5 minutes.

Make the Chimichurri

Combine parsley leaves and stems, red wine vinegar, garlic (to taste), red pepper flakes (to taste), dried oregano, 2 Tbsp. olive oil, 1 Tbsp. water, and ¼ tsp. salt in a mixing bowl. Stir together and set aside to allow flavors to marry.

Plate the Dish

Serve potatoes on a plate and place tomatoes next to them. Slice steak into ¼” slices, if preferred. Serve steak up against potatoes and top with a spoonful of chimichurri. Serve remaining chimichurri on the side for dipping.

WHILE YOU COOK

- Color changes in vacuum-packaged red meat from red to reddish-brown are normal, as a result of a naturally occurring chemical reaction called oxidation. Use your judgment! Please don’t cook protein if you notice an odor, a glassy sheen, or unusual stickiness.
- Some can’t get enough garlic, and others prefer a lighter touch. Feel free to use less garlic if preferred.
- Spice Alert! A little goes a long way when it comes to red pepper flakes. Add a pinch at first, taste, and add more if desired.

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to 450 degrees
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray