



READY TO COOK
BY HARRIS FARM

FLAT IRON STEAK WITH CLASSIC CHIMICHURRI



PREP
10-15 min



COOK
20 min

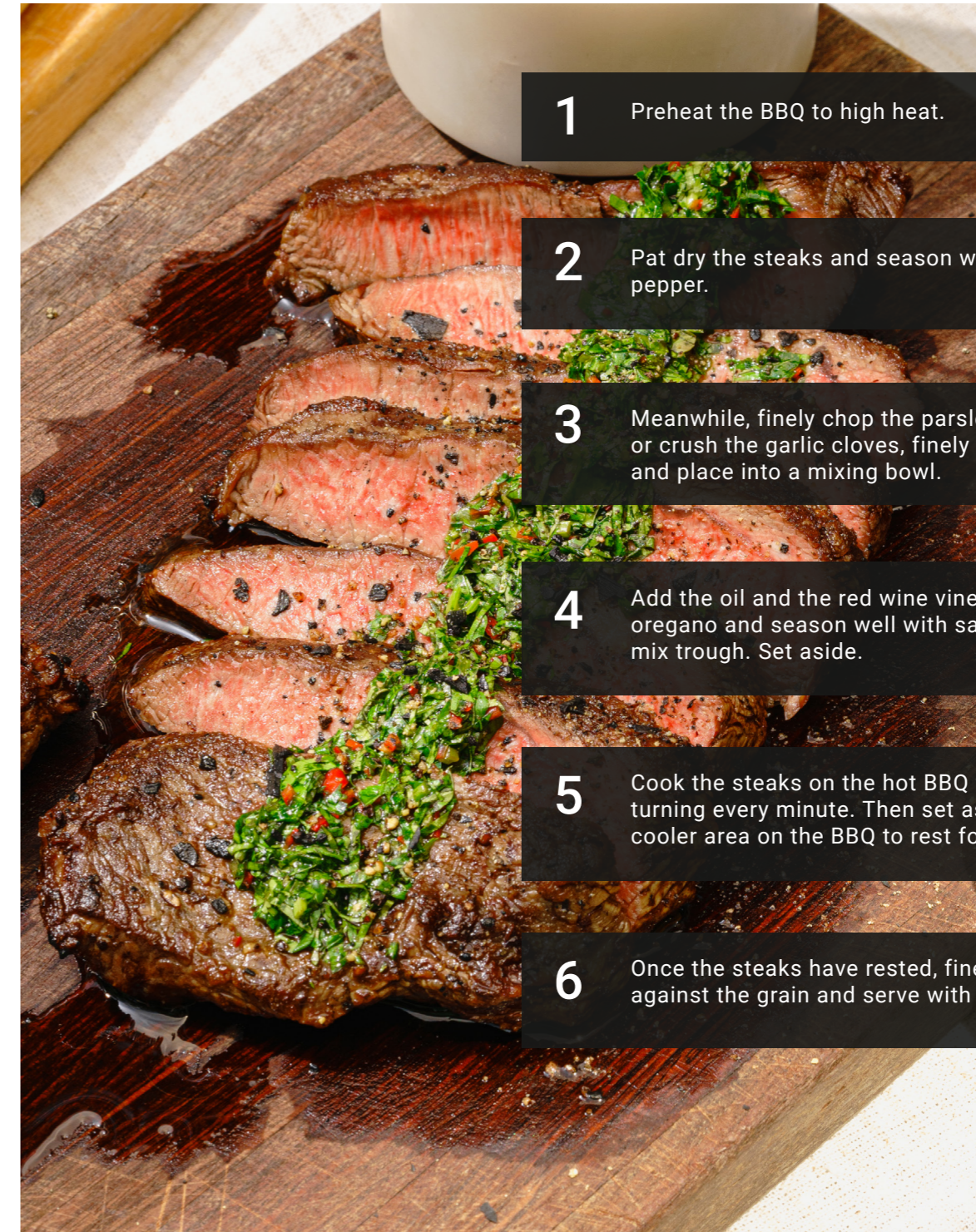


SERVES
4

INGREDIENTS:

- > 750g Flat Iron Steak
- > ½ Cup Chopped Continental Parsley
- > 1 Bird Eye Chilli
- > 2 Garlic Clove
- > ½ Tbsp Dried Oregano
- > ½ Cup Olive Oil
- > 2 Tbsp Red wine Vinegar
- > Salt and Pepper

METHOD - GET COOKING!



1 Preheat the BBQ to high heat.

2 Pat dry the steaks and season with salt and pepper.

3 Meanwhile, finely chop the parsley, finely chop, or crush the garlic cloves, finely chop the chilli and place into a mixing bowl.

4 Add the oil and the red wine vinegar, add the oregano and season well with salt and pepper, mix trough. Set aside.

5 Cook the steaks on the hot BBQ for 10mins turning every minute. Then set aside on a cooler area on the BBQ to rest for 10 mins.

6 Once the steaks have rested, finely slice against the grain and serve with Chimichurri.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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