



**Hela Spice Singapore Pte Ltd**

## **Chimichurri Sauce with Steak Recipe**



<b>Ingredients</b>	<b>Quantity</b>
Ribeye or scotch fillet	1-2 pcs
Unsalted butter	5 tbsp
Olive oil	1 tbsp

<b>Chimichurri Sauce</b>	<b>Quantity</b>
Freeze Dried Parsley	½ cup
Black pepper no.12	¼ tsp
Chilli Broken flakes	½ tsp
Yellow onion, diced	½
Garlic cloves, diced	1 tbsp
Cilantro chopped	½ cup
Salt	1 tsp
Olive oil	⅓ cup
Lemon juice	2 tbsp

### **Instructions:**

1. For chimichurri sauce - Mix all ingredients, except olive oil and lemon juice into food processor/blender and blend.
2. Blend ingredients until fine and add the remaining items (olive oil and lemon juice) into mixture.
3. Blend until desired consistency, place sauce aside in a bowl.
4. Chimichurri sauce can be prepared and refrigerated for 24 hours before serving.
5. Lightly season the steak with salt and black pepper.
6. Heat pan and sear steak for 3-4 mins on each side for medium rare.
7. Allow steak to cool before slicing, serve chimichurri sauce on steak or at the side.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.