

# Chimichurri and Flank Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	flank steak
1	cup	flat leaf parsley - finely chopped
1/2	cup	baby arugula - finely chopped
2	cloves	garlic - minced
1/4	teaspoon	dried oregano
1/4	teaspoon	red pepper flakes
1/2	cup	olive oil
2	tablespoons	olive oil
2	tablespoons	red wine vinegar
1	loaf	brioche pullman or white pullman
1/4	cup	mayonnaise
1		beefsteak or heirloom tomato - sliced
		soft butter

Place parsley thru vinegar into a bowl, stir to combine. For the steak, cover both sides of the steak with some of the chimichurri, put in ziplock bag and refrigerate for one or two hours. Cover and refrigerate the rest of the chimichurri.

Remove steak from refrigerator approximately 45 minutes before cooking. Scrape off some of the chimichurri, salt the steak and let rest. Slice tomatoes, slice bread into 1 inch thick slices, mix 2 tablespoons of mayo and chimichurri.

To sear the steak: First pat dry. In a very hot pan lay steak, let it sear without disturbing it on each side. Remove from pan, lay on cutting board, pepper the steak, and let rest 5-10 minutes.

Grill buttered bread in hot pan.

Slice steak thinly across the grain. Spread chimichurri mayo on each side of bread, lay meat, tomato and then top of bread.