

# Bife con Chimichurri (Argentina)

Serves 4 · ~30–40 minutes



Photo: courtesy of Lambros — steak with chimichurri, salad, rice & provoleta

## Steak

- 700–900 g skirt or flank steak (or rump/entrecôte), 2–3 cm thick
- 2 tsp coarse salt · black pepper
- 1 tbsp neutral oil (rapeseed)

## Chimichurri (classic)

- 1 large bunch flat-leaf parsley, finely chopped (about 60 g leaves)
- 3–4 garlic cloves, very finely chopped
- 1–2 tsp dried oregano
- 1/2–1 tsp chilli flakes (to taste)
- 80 ml red wine vinegar
- 120 ml olive oil
- 1/2 tsp salt · black pepper
- Optional: 1–2 tbsp finely chopped fresh coriander

## Cook the steak

- 1 Pat steak dry. Season well with salt and pepper; rub with oil.
- 2 Grill or sear a very hot cast-iron pan: 3–4 min per side for medium-rare.
- 3 Rest 5–10 min. Slice thinly against the grain.

## Make the chimichurri

- 1 Mix parsley, garlic, oregano and chilli. Stir in vinegar and oil.
- 2 Season with salt and pepper; let stand 10–15 min. Adjust acidity with a splash more vinegar if needed.

## Serve

- Spoon chimichurri over the sliced steak.
- Great with roasted potatoes, grilled veg, or a quick 'provoleta' (melted provolone).

## Notes

*Chimichurri keeps 3–4 days in the fridge. With skirt/flank, medium-rare is best; with rump/entrecôte, cook to your preference.*