

# No. 01 MALBEC

## Flank Steak with Chimichurri Sauce

THE RICH FLAVORS OF REDCURRANT AND BLACK CHERRY MAKE PORTILLO MALBEC THE PERFECT COMPLEMENT TO GRILLED OR BROILED STEAK.

SERVES SIX



PREP TIME: 10 MINUTES

COOK TIME: 12 MINUTES

READY IN: 22 MINUTES

### Ingredients:

#### Flank Steak

- 2 lbs. of flank steak
- 1 tsp kosher salt
- ½ tsp freshly ground pepper

#### Homemade Chimichurri Sauce

- One shallot
- Two fresh garlic cloves
- ¾ cup flat leaf parsley
- 1 tbsp fresh oregano
- ¾ cup extra virgin olive oil
- ¼ cup red wine vinegar
- 1½ tsp kosher salt
- 1 tsp pepper
- ½ tsp crushed red pepper flakes

### Method:

#### For the Flank Steak

1. Rinse and pat room temperature steak dry with paper towels. Season with salt and pepper.
2. **To Grill:** Preheat grill to medium-high. Place steak on grill and cook to preferred internal temperature, about 6 minutes per side for medium-rare.\*

Or **To Broil** the steak in the oven: Preheat broiler to high. Place steak on a sheet pan and cook, turning once halfway through, until cooked to preferred internal temperature, about 6 minutes per side for medium-rare.\*

**To Check for Doneness:** Rare: 120-125°F  
Medium Rare: 135°F Medium: 145°F  
\*Cooking time will vary by steak thickness.

3. Let rest for 5-10 minutes before slicing against the grain so the slices are tender and easy to chew.
4. Serve with chimichurri sauce as a marinade over the steak.

#### For Homemade Chimichurri Sauce

1. In a small food processor pulse the shallot, parsley, oregano, garlic cloves, 1½ teaspoon kosher salt and pepper until combined, but slightly chunky.
2. In a small bowl add the red wine vinegar, olive oil red pepper flakes and the parsley mixture. Makes 1 cup. Can store for up to 2 weeks refrigerated.

OTHER GREAT MALBEC PAIRINGS

