



FINCH + FENNEL

## *Chimichurri Rubbed Flank Steak*

PREP TIME: 60 min

COOK TIME: 10 min

### INGREDIENTS:

¾ c F+F Effortless Chimichurri Sauce Mix

½ c Hot Water

1 c Olive Oil

3 lbs Flank Steak



### INSTRUCTIONS:

1. Mix F+F Effortless Chimichurri Sauce Mix, water, & olive oil in large bowl.
2. Transfer ⅓ of the mixture to small bowl & set aside.
3. Add flank steak to the large bowl & toss to coat with the mixture on both sides.
4. Cover bowl & place in refrigerator for at least 1 hour, or up to 4 hours.
5. Heat grill to medium-high heat.
6. Remove steak from marinade, & place on grill. Cook for 4 to 5 minutes, or until browned on bottom.
7. Flip & brown on the other side, 4 to 5 minutes, or until meat thermometer registers internal temperature of 130°F.
8. Remove flank steak & let rest for at least 5 minutes.
9. Thinly slice steak against the grain.
10. Serve with reserved chimichurri sauce.

*Enjoy!*

