

## **Churrasco with Chimichurri**

Recipe courtesy of Bren Herrera

### **Ingredients:**

#### *Chimichurri*

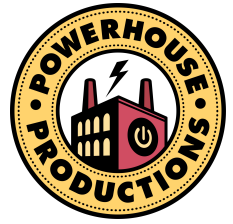
1 cup flat leaf parsley, stems included  
1 ½ cups curly parsley, stems included  
6- 8 cloves garlic, whole  
¼ cup red wine vinegar  
1 tablespoon agave  
Sea salt  
Black pepper  
½ -¾ cup olive oil

1 ½ -2 pounds hanger Steak  
Kosher salt  
Black pepper  
Olive oil

### **Method:**

1. To make the chimichurri sauce, combine the flat leaf parsley, 1 cup curly parsley, garlic, red wine vinegar, agave, salt and pepper to taste. You can add the olive oil at this stage or stream it in while the food processor is running. Pulse until the chimichurri is barely smooth as you still want texture from the herbs and garlic.
2. Pour the chimichurri into a bowl. Roughly chop a bit more of the remaining curly parsley and mix into the chimichurri. Drizzle in more olive oil to create the desired consistency.

\*alternatively you can make the chimichurri by hand.



3. Turn your grill or grill pan on high heat. Add a drizzle of olive oil to the pan and season your steak with salt and pepper on both sides.
4. Lay the hanger steak on the grill and cook each side until beautiful grill marks form and it's reached desired doneness.
5. Remove the steak to a plate and allow it to rest before cutting. Cut along the grain of the steak into 1 1/2 inch size slices if desired.
6. Spread a little chimichurri on top of the steak and enjoy!
7. ¡Buen Provecho!