ARGENTINE

Flat Iron with Chimichurri

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min	12 min	Grill	Flat iron

Ingredients

- 800 g (1¾ lb) flat iron steak
- 1½ tsp coarse salt
- 1 tbsp olive oil

CHIMICHURRI

- 1 large bunch flat-leaf parsley, leaves finely chopped (about 1 cup)

CHIMICHURRI (CONT.)

- 3 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp chilli flakes
- 80 ml (⅓ cup) olive oil
- 3 tbsp red wine vinegar
- ½ tsp salt

Steps

1. Stir the parsley, garlic, oregano, chilli flakes, olive oil, vinegar and salt together. Leave at room temperature for at least 30 minutes so the flavours marry.
2. Dry-brine the steak: rub with the coarse salt and leave uncovered at room temperature for 30 minutes.
3. Light a grill with a hot zone and a cooler zone, or heat a heavy skillet over medium-high heat. Rub the steak with the oil.
4. Grill over the hot zone for 4 minutes per side, until deeply browned with a few charred edges.
5. Move to the cooler side for 2 to 3 minutes if the centre needs more, aiming for 54°C (130°F).
6. Rest on a board for 8 minutes.
7. Slice against the grain into 1 cm (⅜ in) strips and spoon over about half the sauce. Pass the rest at the table.

Notes

- **Make ahead:** chimichurri keeps for 3 days in the fridge; add a splash of vinegar before using.
- **Other cuts:** works well with skirt, hanger or sirloin.
- **Serving:** good with grilled provolone, crusty bread and roast potatoes.
- **Freezer:** raw steak freezes for 3 months; thaw fully in the fridge overnight, then cook as written.
- **Twist:** swap the parsley for cilantro and add a minced jalapeño and a squeeze of lime for a Mexican-style green sauce (not traditional).