



# Grilled Steak Kebabs with Chimichurri Sauce

Chimichurri is a zesty haute touch when you're enjoying something deliciously primal like grilled steak on a wooden skewer.

*Serves: about 6*

## Ingredients for the Kabobs:

- 2 (¾lb each ) Rib eye steaks, trimmed of excess, visible fat, and cut into chunks
- 1 Tbsp Chimichurri sauce
- 1 tsp Salt
- Pinch black pepper
- ¼ tsp Ground cumin
- ¼ tsp Paprika
- 2 cloves Garlic, pressed through garlic press
- Olive or canola oil (for drizzling)
- ½ small Red onion, cut into small chunks
- 1 cup Cherry tomatoes
- Skewers, soaked in water

## Directions for the Kabobs:

1. Add the cubed steak to a bowl. Add in the Chimichurri sauce along with the remainder of the ingredients up to and including the drizzle of oil. Toss well to coat.
2. To assemble the skewers, add a piece of the red onion, followed by some of the steak, followed by a tomato. Repeat in that order until all ingredients are used and you have about 4-6 skewers assembled.
3. Allow the skewers to marinate for at least an hour or overnight. Once ready to grill, place your grill pan over medium-high heat, drizzle in a touch of oil, and grill the kebabs for about 6-8 minutes, turning them to char on each side, or until medium rare.
4. Serve hot with the Chimichurri sauce on the side or drizzled over the grilled kebabs.



## Ingredients for the Chimichurri Sauce:

- 1 cup Cilantro leaves, chopped
- 1 cup Flat-leaf parsley leaves, chopped
- ¼ cup Fresh oregano leaves, chopped
- 4 cloves Garlic, pressed through garlic press
- 1 tsp Salt
- Pinch black pepper
- ¼ tsp Red pepper flakes
- 2 Tbsp Red wine vinegar
- ½ cup Olive oil

## Directions for the Chimichurri Sauce:

1. Place all the chopped herbs into a bowl. Add in the garlic, salt, pepper, red pepper flakes, and red wine vinegar. Mix with a fork.
2. Slowly add in the oil, whisking/mixing with the fork to combine the ingredients well. Use immediately, or cover and store in the fridge until ready to use. (Can be kept covered in fridge for a few days.)



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