

FLANK STEAK SALAD WITH CHIMICHURRI

BY CATHERINE NEVILLE



Yield | 4 to 6 servings |

Flank Steak

- ½ cup neutral **oil**, such as grapeseed
- ¼ cup red wine **vinegar**
- 1 Tbsp **Dijon mustard**
- ½ tsp **salt**
- ¼ tsp freshly ground **black pepper**
- 1 **flank steak** (about 1½ lbs)

Assemble salad

- 1 package (1 pint) **cherry tomatoes**
- 1 ball (8 ounces) fresh **mozzarella** cheese
- freshly ground **black pepper**

Chimichurri

- 3 **garlic** cloves, minced
- 1 medium **shallot**, minced
- 1 **serrano chile**, seeded and minced
- ¼ cup finely chopped fresh **parsley** leaves
- 3 Tbsp finely chopped fresh **oregano** leaves
- 2 Tbsp finely chopped fresh **cilantro** leaves and stems
- 2 Tbsp freshly squeezed **lime juice**
- ½ tsp **salt**
- ½ tsp crushed **red pepper flakes**
- ½ cup extra-virgin **olive oil**

| Preparation | Prepare Flank Steak: In medium bowl, stir together oil, vinegar, mustard, salt and pepper; pour marinade into zip-tight plastic bag. (Set aside bowl to use later.) Add steak to bag; seal tightly, removing any excess air. Turn bag to coat steak in marinade. Let stand at room temperature 15 to 20 minutes.

Meanwhile, prepare outdoor grill for direct grilling with half of grill set up over high heat and the other half prepared for medium heat.

Prepare Chimichurri: In same medium bowl, stir together all chimichurri ingredients except for oil. Drizzle in olive oil, stirring until all ingredients are thoroughly mixed. Add additional salt to taste, if desired; set aside.

Remove flank steak from marinade allowing excess to drip off. Grill over medium heat about 10 minutes, turning once halfway through cooking. Transfer steak to high heat; cook to sear and caramelize both sides, turning a few times to make sure steak does not burn. Transfer steak to cutting board; let stand 10 minutes to rest.

Assemble salad: While steak rests, cut each tomato in half; tear mozzarella into bite-sized pieces. Thinly slice flank steak crosswise and on the bias. On large serving platter, add tomatoes, mozzarella and steak slices, and drizzle with chimichurri sauce. Sprinkle with freshly ground black pepper to serve.