



Argentinian Steak with Chimichurri

Looking for the perfect recipe for entertaining? This delicious, juicy steak recipe from Chef Mike Ward is a flavourful focal point for any occasion.

The appetizing meal makes it easy to see why so many top chefs prefer cooking with natural gas. Stoves and grills that use natural gas allow you to cook with more even, direct and precise heat. Try it out and see the difference.

Prep Time: **15 minutes** | Cook Time: **15 minutes**

Steak Ingredients

1 thick-cut 12oz/16oz (350g/450g)
New York sirloin steak
2 tbsp (30 mL) thyme, roughly chopped
2 tbsp (30 mL) rosemary, roughly chopped
Splash of olive oil
Salt and pepper

Chimichurri Ingredients

1 garlic clove
1 cup (250 mL) fresh torn parsley
1 cup (250 mL) fresh torn coriander
½ cup (125 mL) fresh oregano leaves
1 tsp (5 mL) dried chili flakes (to taste)
1 tbsp (15 mL) cumin
2 tbsp (30 mL) red wine vinegar
(any vinegar can be used)

Directions

Chimichurri *(must be done in advance)*

1. In a food processor, add garlic, parsley, coriander, oregano, chili flakes, cumin and vinegar.
2. Slowly add olive oil and blend until you get a chunky pesto-like consistency. Don't over-blend—you don't want it to become a paste.
3. Check seasoning and let sit for 10 minutes to allow flavours to relax and combine. The longer you can make this advance the better; even a day before is great.

Steak:

Cooking on a Natural Gas Barbecue

1. Turn on barbecue to medium-high heat.
2. On a plate, add a good splash of olive oil over steak.
3. Season steak well on both sides with salt and pepper. The thicker your cut is, the heavier you should go on the seasoning.
4. On your barbecue, grill each side of steak for 4–6 minutes.
5. Remove from grill, cover with foil and let rest for 5 minutes.
6. Once steak has rested, cut crossways into half-inch slices (serrated knife is best). Slather steak with chimichurri or serve on the side.

Cooking in an Oven

1. Preheat oven to 450°F (230°C).
2. Add a good splash of olive oil to an ovenproof fry pan set to very high heat. Cast iron or steel is preferred; don't use aluminum.
3. Season steak well on both sides with salt and pepper. The thicker your cut is, the heavier you should go on the seasoning.
4. On your stovetop, sear each side of steak until browned. Then sear the edge fat strip (approximately 1–2 minutes per side and edge).
5. Slide pan into oven for 5 more minutes. On a 1.5-inch thick steak, this should get you around medium to medium rare.
6. Remove from oven, remove from pan, cover with foil and let rest for 5 minutes.
7. Once steak has rested, cut crossways into half-inch slices (serrated knife is best). Slather steak with chimichurri or serve on the side.