



Scotland Island Gourmet Fresh

Chimichurri Steak with Chips and Aioli

Prep – 10 mins
Cook - 30 mins
Total – 40 mins

Pantry
Olive oil, Red wine vinegar, Mayonnaise

Ingredients (In order that they are used)

	2 People	4 People
Large potatoes, (Unpeeled and cut into thick chips)	2	4
Olive oil	1 ½ tbsl	3 tbsl
Parsley (Roughly chopped)	½ bunch	1 bunch
Coriander	½ bunch	1 bunch
Red onion (roughly chopped)	¼	½
Garlic (peeled and chopped)	½ clove	1 clove
Lemon (zested and juiced)	½	1
Green chilli (deseeded and roughly chopped)	1	2
Red wine vinegar	1 tbsl	2 tbsl
Mayonnaise	¼ cup	½ cup
New York Sirloin Strip Steak	2 steaks	4 steaks
Mixed salad	1 bag	2 bags

1/ Pre heat the oven to 200 °C/ 180 °C fan forced.

2/ Toss the chopped potatoes in half of the olive oil and sprinkle with salt and pepper to season. Arrange on a baking tray in a single layer and cook in the oven for 25 – 30 mins or until tender and golden.

3/ While the potatoes are cooking pop the parsley, coriander, red onion, garlic, lemon zest, lemon juice, green chilli, the remaining olive oil and the red wine vinegar into a blender or food processor and whizz until combined. This should create a thick paste. You may need to add a little more olive oil to help it combine. If you don't have a blender you can also chop finely and mix together. Adjust the taste to your liking with salt and pepper.

4/ In another bowl add the mayo and 1 – 2 teaspoons of the Chimichurri paste that you have just made.

5/ Heat a greaseproof frying pan over a medium heat. Season the steaks on both sides with salt and pepper. Add steaks and cook to your liking. Remove them from the heat and let them rest for 5 mins. Cooking times will vary depending on the thickness of your steak and personal preference.

6/ To serve, divide the chips between the plates, add the mixed salad. Plonk a generous amount of Chimichurri paste over the steaks and use the aioli as the dipping sauce for the chips. Ummmm, the mouth waters, enjoy.

Disclaimer, all ingredients may contain trace elements of nuts.
Please ensure that all vegetables are washed prior to use.