



CHIMICHURRI-MARINATED STRIP FILETS

Total Recipe Time: 35 to 40 minutes **Makes 4 servings**

INGREDIENTS:

4 Chef's Exclusive® Strip Filets, cut 1 inch thick (about 4 to 6 ounces each)

CHIMICHURRI SAUCE:

2 cloves garlic

1/2 cup packed fresh cilantro

1/2 cup packed fresh parsley

1/4 cup olive oil

2 tablespoons fresh lemon juice

1/2 teaspoon salt

1/2 teaspoon freshly grated lemon peel

1/4 teaspoon crushed red pepper

(Instructions on reverse side)



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DIRECTIONS:

1. Place garlic in food processor container and cover.
2. Process until finely chopped. Add remaining sauce ingredients and cover.
3. Process until well blended.
4. Remove and refrigerate 1/4 cup sauce for serving.
5. Place beef filets and remaining sauce in food-safe plastic bag; turn steaks to coat.
6. Close bag securely and marinate in refrigerator 15 minutes to 2 hours.
7. Remove filets from marinade; discard marinade.
8. Place filets on grid over medium, ash-covered coals.
9. Grill, uncovered, 12 to 15 minutes (over medium heat on preheated gas grill, 10 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
10. Serve filets with reserved chimichurri sauce.

Recipe and photo courtesy of beefitswhatsfordinner.com

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