



## Grilled Eggplant Steak with Chimichurri Sauce

### Ingredients

- 1 1/4 cup packed fresh parsley leaves
- 3 tablespoons packed fresh oregano leaves
- 2 garlic cloves, chopped
- 1/3 cup + 4 tablespoons [Fustini's Tuscan Herb olive oil](#), divided
- 1/4 cup [Fustini's Sicilian Lemon balsamic](#)
- 1/2 teaspoon red pepper flakes
- Kosher salt
- 1 large eggplant, trimmed and sliced lengthwise 1/4-inch thick
- [Fustini's Grilling Rub](#)
- fresh ground black pepper
- 4 medium Russet potatoes, cut into 1/2-inch wedges

### Sharon's Hint

Great grilled flavor without the steak!  
Adapted from delish.com

# Directions

## Step 1.

**To make the chimichurri** in a mini food processor, pulse parsley, oregano, and garlic until finely chopped. Scrape herb mixture into a small bowl and stir in olive oil, balsamic, red pepper flakes, and season with salt. Set aside.

## Step 2.

Generously season both sides of eggplant slices with salt. Arrange eggplant on a wire rack set over a rimmed baking sheet and let drain for 30 minutes. Rinse eggplant and pat dry. Brush both sides of eggplant with 2 tablespoons oil and season with salt, pepper and grilling seasoning.

## Step 3.

Meanwhile, place potatoes in a large pot and add enough cold water to cover by 1 inch. Season the water with 1 teaspoon salt and bring to a boil. Reduce heat to medium and simmer until potatoes are just tender about 5 minutes. Drain and transfer potatoes to a large bowl; pat dry and toss with 2 tablespoons of olive oil.

## Step 4.

Grill vegetables: Preheat grill or grill pan to medium-high. Grill eggplant and potatoes, turning halfway through, until golden and tender, about 5 minutes for the potatoes and 8 minutes for the eggplant, transfer vegetables to a platter or plate as they are done. Season potatoes with salt. Serve eggplant steaks and frites with a generous dollop of chimichurri.