



## Steak with Chimichurri Sauce

### Ingredients

- 2 12-ounce sirloin steaks or NY strip steaks
- sea salt and fresh ground black pepper to taste
- [Fustini's Grilling Rub](#)
- 1/2 cup + more for brushing [Fustini's Chipotle olive oil](#)
- 1 cup packed fresh flat-leaf parsley leaves
- 1/2 cup packed fresh cilantro leaves
- 1 tablespoon shallot, coarsely chopped
- 2 garlic cloves, chopped
- 1/2 teaspoon ground cumin<sup>1</sup>
- 1 tablespoon fresh oregano
- 1/2 teaspoon red pepper flakes
- 2 tablespoons [Fustini's Jalapeno Lime balsamic](#)

# Directions

## Step 1.

Preheat oven to 400 degrees. Remove steaks from the refrigerator and pat dry with paper towels. Rub both sides of the steak with olive oil. Season with salt and pepper and Grilling Rub. Let the steaks stand at room temperature for 30 minutes.

## Step 2.

Preheat a large, heavy-bottom, oven-safe skillet and set over medium-high heat. Carefully add the steaks and sear, about 2 minutes per side. Transfer the pan to the oven and cook until the desired doneness is reached, 6-8 minutes for medium rare. Transfer steaks to a cutting board and tent loosely with foil.

## Step 3.

In the bowl of a food processor, combine parsley, cilantro, 1/2 cup olive oil, shallot, garlic, cumin, oregano, red pepper flakes and vinegar. Pulse until herbs are finely chopped, stopping occasionally to scrape down the sides of the bowl as needed. Transfer chimichurri sauce to a medium bowl and taste for salt and pepper.

Serve: slice steaks crosswise into 1/2 inch slices, drizzle with chimichurri sauce.