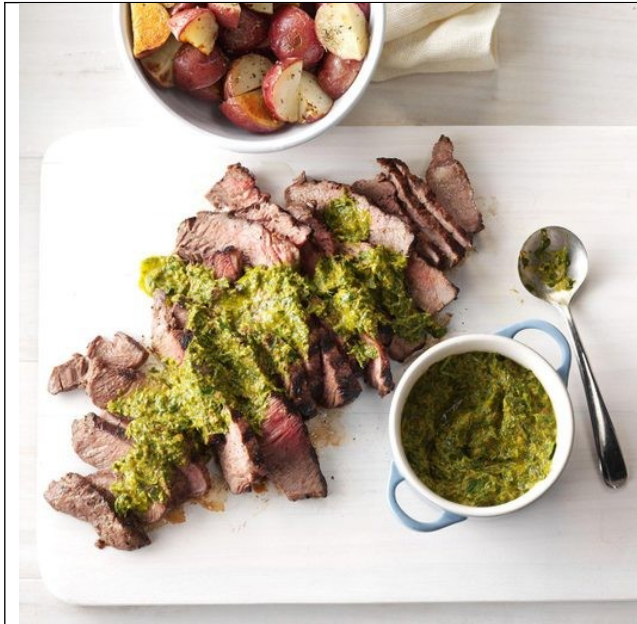


Steak with Chipotle-Lime Chimichurri



TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings.

Steak gets a flavor kick from chimichurri. This piquant, all-purpose herb sauce is so versatile, it complements most any grilled meat, poultry or fish. —Lauren Pittman, Riverside, California

Ingredients

- 2 cups fresh parsley leaves
- 1-1/2 cups fresh cilantro leaves
- 1/2 medium red onion, coarsely chopped
- 1 to 2 chipotle peppers in adobo sauce
- 5 garlic cloves, sliced
- 1/2 cup olive oil
- 1/4 cup white wine vinegar
- 1 teaspoon grated lime zest
- 1/4 cup lime juice
- 3 teaspoons dried oregano
- 1-1/4 teaspoons salt, divided
- 3/4 teaspoon pepper, divided
- 2 pounds beef flat iron steaks or 2 beef top sirloin steaks (1 pound each)

Directions

1. For chimichurri, place the first 5 ingredients in a food processor; pulse until finely chopped. Add oil, vinegar, lime zest, lime juice, oregano, 1/2 teaspoon salt and 1/4 teaspoon pepper; process until blended. Transfer to a bowl; refrigerate, covered, until serving.
2. Sprinkle steaks with the remaining salt and pepper. Grill, covered, over medium heat 5-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Let stand 5 minutes before slicing. Serve with chimichurri.