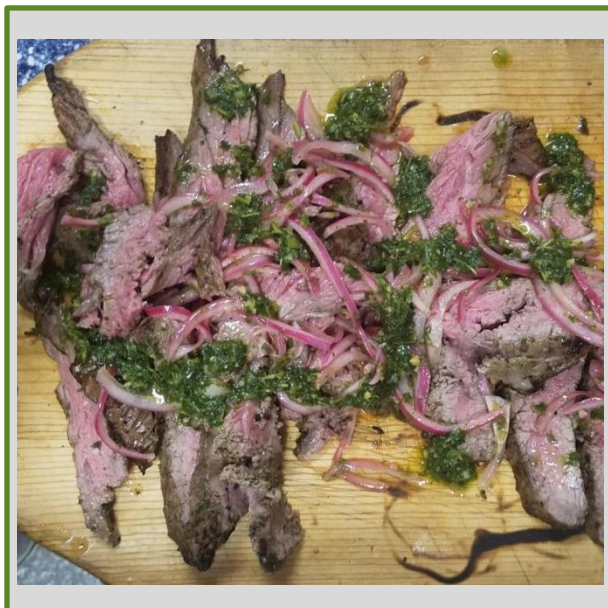


Recipes makes: 4 Servings (4 oz steak, each)



Ingredients-

♥ 16 oz Skirt Steak

Chimichurri Sauce

♥ ½ Cup D'Avolio White Premium Balsamic Vinegar

♥ 1 Tbsp salt

♥ ½ tsp black pepper

♥ 4 garlic cloves

♥ 1 jalapeno pepper, finely chopped

♥ ½ Cup fresh, flat-leaf parsley

♥ 2 Tbsp oregano, finely chopped

♥ ¼ Cup D'Avolio Cilantro Roasted Onion Olive Oil

PREPARATION:

1. Add all sauce ingredients, except olive oil, in a food processor.
2. Slowly add oil and pulse until all ingredients have a chunky consistency.
3. Season 16 oz of skirt steak with 4 oz of chimichurri sauce.
4. Marinate for up to 24 hours in refrigerator.
5. Grill to desired temperature and slice the steak on bias before serving.
6. Serve with Ceviche Red Onion and drizzle with chimichurri sauce.

Nutrition Facts	
Serving Size: 4 oz Marinated Steak	
Servings: 4	
Amount Per Serving	
Calories 310	Calories from Fat 200
% Daily Value*	
Total Fat 22g	34%
Saturated Fat 5g	26%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 630mg	26%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	1%
Sugars 2g	
Protein 24g	
Vitamin A 4%	• Vitamin C 8%
Calcium 2%	• Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet.

