
Grilled Citrus Chimichurri Flank Steak

Total time: 1 hr Yield: 4 Servings

Ingredients

- 1 large flank steak (2-3 lbs.)
- 1 cup olive oil
- 1 bunch Italian parsley
- 1 bunch cilantro
- 1 Tbsp dried oregano
- 8 Tbsp Kikkoman Tempura Sauce
- 6 large garlic cloves
- 1 medium-sized lemon (zested and juiced)
- 1 medium-sized lime (zested and juiced)
- 1 tsp red pepper flakes (optional)

Prep Time: 1 hr Total Time: 1 hr

Instructions

Combine all marinade ingredients (olive oil, Italian parsley, cilantro, oregano, tempura sauce, garlic, lemon zest and juice, lime zest and juice, red pepper flakes) into a blender or food processor, and mix well. Set aside ½ cup of marinade to complete the dish. Place remainder of marinade in a bowl with flank steaks. Marinate in the refrigerator for at least 30 minutes (or as long as you can). Remove steaks 10 minutes before grilling. Grill on high heat. Let the meat rest for 10 minutes. Pour remaining marinade over cooked steak, and enjoy with your favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert

Source:

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