



Argentina Chimichurri Steak Fries

Celebrate Latin America flare with these
tasty flavors on your menu.

INGREDIENTS

- 4 oz Flank steak
- 2 oz Chimichurri
- 6 oz Lamb Weston Stealth Fries™ 3/8" Regular Cut Skin-On (S19)

Chimichurri:

- 1/2 cup Olive oil
- 2 tablespoons Red wine vinegar
- 1/2 cup Finely chopped parsley
- 3-4 cloves Garlic
- 2 Small red chilies
- 3/4 teaspoon Fresh oregano
- 1 level teaspoon Coarse salt and pepper, to taste (about 1/2 teaspoon)

DIRECTIONS

1. Grind garlic into a paste with a mortar and pestle.
2. Mince remaining ingredients and whisk together.
3. Grill steak over high heat until medium, let rest and slice.
4. Cook fries to manufacturer's directions. Top with grilled steak and chimichurri.

Yield

1-2 portions