

Crock Pot Chimichurri Steak

The word “chimichurri” might make you think of that silly little ditty from Mary Poppin’s chimney sweep friend, but I assure you, there is nothing dirty or British about this recipe (not that the two are synonymous!). I think of chimichurri sauce as an Argentinian version of pesto, but with parsley instead of basil. I love it as a marinade, but it can also be used as a garnish or a dipping sauce for pretty much any meat. I challenge you to try this on as many grilled meats as possible this summer and to find any single one that it doesn’t complement.

But since I don’t feel like firing up the grill and cinging my eyebrows, I’m going to cook my beef in the crock pot. Chimichurri is often served with steak, so I am using a flank steak and I sliced it into half inch sections before cooking it. I think this will help really get all the flavors into the steak. I marinated the meat overnight in the refrigerator, but that isn’t necessary. I would recommend marinating it for at least four hours, just to give it enough time to fester.

I don’t have enough fresh produce on hand to make this with the real ingredients, but if you do– use 1 c. fresh flat-leaf parsley and some fresh oregano, too. I assure you this will taste good with the dried stuff, but even more amazing with fresh herbs.

I’m serving my chimichurri steak with some steamed veggies (at least I know my kids will eat those things!), but you can also try roasting some potatoes with the meat or serving it on a nice bed of salad. Enjoy!

Meat: 2 lbs. beef (flank steak, skirt steak, London Broil, flat iron steak... if you don’t love beef, use chicken)

Chimichurri sauce:

1/2 c. white wine

1/3. c. vegetable oil

1/4 c. red wine vinegar

2 lemons

3-4 cloves garlic, minced

4 T. parsley flakes

2 T. oregano flakes

1 T. red pepper flakes

1/2 t. salt

1/2 t. black pepper

Combine all seasonings, liquids and the juice of two lemons in a bowl and mix well. Put meat in a sealable bag and pour marinade on top of meat. Mash around and then let it sit for 4-24 hours in the refrigerator. When ready to start cooking, dump meat and marinade into crock pot and cook on low for 6-8 hours.