

## **Flank Steak with Argentine Chimichurri Sauce**

Serves 4-6

### **For Steak:**

2 lbs flank steak  
1/2 tablespoon whole coriander seeds  
1 tablespoon ground cumin  
Salt, to taste  
Freshly ground black pepper, to taste  
Olive oil, for grill

### **For Chimichurri Sauce:**

1 ½ cup fresh flat leaf parsley  
1/2 cup fresh cilantro  
1 large garlic clove  
Salt, to taste  
Freshly ground black pepper, to taste  
Pinch of hot red pepper flakes  
¼ cup olive oil  
3 tablespoons red wine vinegar

Heat a grill or grill pan over medium-high heat until very hot.

Use a mortar and pestle (or spice grinder) to crush the coriander seeds. In a small bowl, stir together the ground coriander seeds with the cumin, salt, and freshly ground black pepper. Sprinkle the spice mixture over both sides of the steak and rub it in using your hands.

Brush the grill or grill pan with olive oil. Add the steak and grill for about 5 minutes on each side for a 1-inch thick piece of meat. Adjust the cooking time as needed depending on the thickness of your steak. While you can cook the steak to your preferred level of doneness, cooking it to medium-rare will yield a more tender final product. When steak is ready, remove it from the grill and let it rest on a cutting board for at least 10 minutes before slicing.

Meanwhile, put the flat leaf parsley, cilantro, garlic clove, salt, pepper, hot red pepper flakes, and olive oil in a food processor. Process until finely chopped and the mixture is smooth, scraping down the sides as needed. Right before serving, add the red wine vinegar and process until combined. Adjust the seasoning as needed.

Thinly slice the flank steak against the grain. Serve with the chimichurri sauce.