

Flank Steak on Texas Toast with Chimichurri

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-flank-steak-recipe-with-chimichurri-dressing>

Ingredients:

- 2 pounds flank steak
- 1 cup flat-leaf parsley cleaned and large stems removed, finely chopped, by hand or use food processor
- 1/2 cup baby arugula finely chopped, by hand or use food processor
- 2 cloves garlic minced, you can add to parsley and arugula in food processor
- 1/4 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- salt
- pepper
- 1 pullman loaf brioche, or if you prefer a white pullman loaf
- 1/4 cup mayonnaise
- 1 heirloom tomato or beefsteak, sliced
- butter Soft, for bread
- pepper
- salt
- 2 tablespoons chimichurri to mix with mayonnaise

Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 105 milligrams
4. Fat: 56 grams
5. Fiber: 3 grams
6. Protein: 50 grams

7. SaturatedFat: 16 grams
 8. Sodium: 800 milligrams
 9. Sugar: 3 grams
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