

A HOME COOK. A SERIOUS PLATE.

Chimichurri Steak with Black Beans & Rice

Hard-seared steak, citrusy herb sauce, seasoned black beans, and fluffy rice.



PREP 25 min

COOK 30 min

SERVES 4

WHAT YOU'LL NEED

- 1½ lb skirt or flank steak
- Salt, black pepper, cumin & neutral oil
- 1 cup long-grain rice
- 2 cups seasoned black beans
- 1 cup parsley and ½ cup cilantro
- 3 garlic cloves and 1 small shallot
- 2 tbsp red-wine vinegar
- ½ cup olive oil, red-pepper flakes & lime

THE APPROACH

- 01 Season steak and let it stand at room temperature for 20 minutes. Cook rice and warm the seasoned beans.
- 02 Finely chop herbs, garlic, and shallot. Stir with vinegar, olive oil, chile flakes, lime, and salt.
- 03 Sear steak over high heat to your preferred doneness, then rest 8-10 minutes. Slice against the grain.
- 04 Layer rice and beans on the plate, add steak, and spoon chimichurri generously over the top.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.