



# ARGENTINIAN BAVETTE STEAK

with Chimichurri, Roasted Vegetables & Cheesy Bread

## INGREDIENTS

2 PERSON | 4 PERSON



**2 TBSP | 4 TBSP**  
Garlic Herb Butter  
Contains: Milk



**6 oz | 12 oz**  
Green Beans



**1 | 2**  
Bell Pepper\*



**1 | 2**  
Red Onion



**¼ oz | ½ oz**  
Parsley



**1 tsp | 2 tsp**  
Garlic Powder



**1 tsp | 2 tsp**  
Chili Powder



**5 tsp | 5 tsp**  
Red Wine Vinegar



**1 | 2**  
Ciabatta  
Contains: Soy, Wheat



**½ Cup | 1 Cup**  
Italian Cheese Blend  
Contains: Milk



**10 oz | 20 oz**  
Bavette Steak



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.

## HELLO

### CHIMICHURRI

This traditional sauce from Argentina is tangy, herbaceous, and perfect for serving with steak

**PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810**



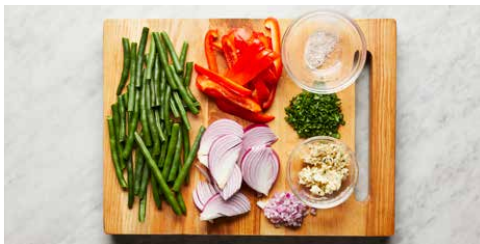


## AWESOME SAUCE

Adjust the chimichurri to taste with vinegar, onion, garlic powder, and/or chili powder. It should be balanced, with no single flavor dominating.

## BUST OUT

- Small bowl
- Paper towels
- 2 Baking sheets
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1½ TBSP | 3 TBSP)



### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Trim **green beans**, if necessary. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings). Finely chop **parsley**.
- Combine ¼ tsp **garlic powder** (½ tsp for 4) and ¼ tsp **chili powder** (½ tsp for 4) in a small bowl. (You'll use the rest of the garlic powder and chili powder later.)



### 2 ROAST VEGGIES

- Toss **green beans**, **bell pepper**, and **onion wedges** on a baking sheet with a large drizzle of oil, remaining **garlic powder**, **salt**, and **pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



### 3 MAKE CHIMICHURRI

- Meanwhile, add **parsley**, **minced onion**, 1½ TBSP **olive oil** (3 TBSP for 4 servings), and 1 tsp **vinegar** (2 tsp for 4) to bowl with **reserved garlic powder** and **chili powder**. Stir to combine; season with **salt** and **pepper**. **TIP: Add a little more vinegar if you prefer a tangier chimichurri.**



### 4 PREP CHEESY BREAD

- Halve **ciabatta** lengthwise and spread with **half the garlic herb butter**. Place on a second baking sheet and top with **Italian cheese blend**. Set aside (you'll finish the cheesy bread in Step 6).



### 5 COOK STEAK

- Pat **steak\*** dry with paper towels; season all over with **remaining chili powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Remove pan from heat. Add **remaining garlic herb butter** to pan; spoon melted butter over steak until coated. Transfer steak to a cutting board to rest for at least 5 minutes.



### 6 BROIL CHEESY BREAD

- When **veggies** are done, remove from oven. Heat broiler to high.
- Transfer baking sheet with **cheesy bread** to oven; broil until cheese is golden and bubbly, 2-3 minutes. **TIP: Watch carefully to make sure it doesn't burn!**



### 7 SERVE

- Slice **cheesy bread** on a diagonal into triangles. Slice **steak** against the grain.
- Divide steak, **veggies**, and cheesy bread between plates. Spoon **half the chimichurri** over steak. Serve with remaining chimichurri on the side for dipping.