



ARGENTINE CHIMICHURRI STEAK

with a Sweet Potato, Poblano, and Tomato Jumble



¡HOLA! (HELLO IN SPANISH)

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PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 750



START STRONG


Adjust the chimichurri to taste, adding more lime for acidity and more pepper, garlic, and cumin for aromatic depth. It should taste balanced, with no one flavor dominating.

BUST OUT

- Peeler
- Baking sheet
- Small bowl
- Large pan
- Medium bowl
- Olive oil (11 tsp | 22 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Lime | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Sweet Potatoes | 2 4 |
| • Poblano Pepper | 1 2 |
| • Garlic | 2 Cloves 2 Cloves |
| • Cilantro | ½ oz ½ oz |
| • Shallot | 1 2 |
| • Jalapeño  | 1 1 |
| • Cumin | ½ tsp 1 tsp |
| • Ranch-Cut Steak | 10 oz 20 oz |

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Put rack in middle position and preheat oven to 425 degrees. Halve **lime** and **tomatoes**. Peel **sweet potatoes** and cut into ½-inch cubes. Core and seed **poblano**, then cut into ½-inch squares. Mince **garlic**. Finely chop **cilantro**. Halve and peel **shallot**, then quarter each half. Mince **jalapeño** (remove ribs and seeds for less heat).



4 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest for at least 5 minutes.



2 ROAST VEGGIES

Toss **sweet potatoes**, **poblano**, and **shallot** on a baking sheet with a drizzle of **olive oil** and a large pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 20-25 minutes, tossing halfway through.



5 TOSS VEGGIE JUMBLE

In a medium bowl, toss together **roasted veggies**, **tomatoes**, reserved **cilantro**, a squeeze of **lime**, and any remaining **jalapeño** (to taste). Season with **salt** and **pepper**.



3 MAKE CHIMICHURRI

Set aside **1 TBSP cilantro** for salad. In a small bowl, stir together remaining cilantro, ½ **tsp cumin** (we sent more), **3 TBSP olive oil**, a pinch of **garlic**, **jalapeño** (to taste), and a squeeze of **lime**. Season generously with **salt** and **pepper**. Add more garlic, cumin, or lime juice to taste.



6 PLATE AND SERVE

Slice **steak** thinly against the grain. Divide **veggie jumble** and steak between plates. Serve with **chimichurri** for drizzling over.

SALUD!

A shared bowl of chimichurri is a must at any *asado* (barbecue).

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