



Sirloin Steak with Chimichurri

Bring a little extra heat to your table this summer

Serves: 4

Prepare: 10 Minutes

Cook: 10 Minutes

Difficulty: Easy

Ingredients

- [4 x 350g bone in sirloin steak](#)
- 1 large white onion, diced
- 3 red chillies, minced
- 100g coriander, finely chopped
- 200ml red wine vinegar
- 3 garlic cloves, minced
- 1tbsp dried oregano
- 2tbsp olive oil

Method

1. To make the chimichurri, simply dice and mince the vegetables and herbs, add everything to a bowl and mix well. Cover with clingfilm or foil and refrigerate until you are ready to serve
2. Set your up your grill to around 200-300°C
3. Remove the steaks from the fridge and bring to room temperature. Apply a little olive oil to the steaks and season the steaks to your liking. Cook the steaks to your preference
4. Once cooked, slice the steaks thin and dress them with Chimichurri. Serve it with some sliced fresh to soak up those juices