



## Grilled Tri-Tip Steak with Chimichurri Sauce

**COOK TIME:** 15 minutes

**PREP TIME:** 20 minutes

**SERVINGS:** 2-4

I love grilled steak in the summer and this recipe with fresh, herbaceous chimichurri sauce is a great way to change it up.

**Technique tip:** Start your grill off on high to get a nice char, then back the temperature down to low.

**Swap option:** This works great with any steak cut, as well as with pork tenderloin or pork chops.

### INGREDIENTS

#### Chimichurri Sauce (makes 1 cup)

- 1/4 cup chopped parsley
- 2 tablespoons red wine vinegar
- 3 cloves garlic, minced
- 2 tablespoons finely diced shallots
- 1 teaspoon dried oregano
- 1½ teaspoon chili flakes
- 1/2 lemon, juiced
- 1 lemon, zested
- 1/4 cup olive oil
- 1½ teaspoons kosher salt
- 1½ teaspoons freshly ground black pepper

#### Tri-tip rub

- 1/4 cup sweet paprika
- 1/4 cup black pepper
- 1/4 cup salt
- 1/4 cup granulated garlic
- 1 tablespoon rosemary, chopped

#### Steak

- 2 pounds beef tri-tip, cleaned and trimmed
- 1 cup tri-tip rub (recipe above)

### PREPARATION

#### For the chimichurri:

In a bowl, combine all ingredients and mix. Cover and let sit in the fridge overnight to fully develop the flavors.

#### For the rub:

In a bowl, combine all ingredients and mix well. Set aside.

#### For the tri-tip:

Preheat your grill to high. Using a wire brush, clean your grill and allow to get as hot as possible. Once grill is heated, apply a thin layer of cooking oil to the grill grates. (TODAY's preferred method for oiling the grill is to use tongs to rub a paper towel saturated with oil over the grates).

Evenly coat the steak with the tri-tip rub. Place the seasoned tri-tip on the hottest part of grill and cook for 3 minutes. Flip and place onto a new hot place on the grill to ensure you are cooking on the hottest spot possible. Cook for an additional 3 minutes, then reduce the heat to medium-low and continue to flip every 3 minutes until the internal temperature of the steak is 120°F.

Remove the steak from the grill and allow to rest for 5 minutes. The internal temperature will continue to rise to anywhere between 125°F-130°F, for a medium-rare steak.

Slice and serve with the chimichurri sauce poured over the top of the steak.

1 cup chimichurri sauce (recipe  
above)