

SERVINGS

4

PREP TIME

20 minutes

COOKING TIME

15 minutes

INGREDIENTS**For the beef**Ribeye or sirloin steak, 600g (*trimmed*)

Lower-sodium salt*, 1 teaspoon

Black pepper, 1 teaspoon

Olive oil*, 1 tablespoon

For the cabe ijo chimichurriGreen chili, 200g (*sliced*)Garlic, 1 clove (*minced*)

Olive oil*, 2 tablespoons

Coriander, 150g (*finely chopped*)Fresh parsley, 150g (*finely chopped*)

Lemon juice, ½ tablespoon

For the roasted sidesBaby potatoes, 300g (*halved*)Cherry tomatoes, 150g (*whole*)

Olive oil*, 1 teaspoon

Lower-sodium salt*, pinch

Black pepper, pinch

METHODS

1. Preheat oven to 190 degrees Celcius. Toss baby potatoes with olive oil, black pepper, and optional lower-sodium salt. Roast for 15–18 minutes.
2. Add cherry tomatoes to the tray during the last 8 minutes of roasting.
3. Pat ribeye dry and season with lower-sodium salt and black pepper.
4. Heat olive oil in a grill pan and sear ribeye for 2½–3 minutes per side for medium doneness. Rest for 5 minutes before slicing.
5. Sauté sliced green chilli in olive oil just until aromatic (do not brown). Remove from heat.
6. Combine sautéed green chilli with garlic, basil, parsley, lemon juice to form chimichurri.
7. Slice rested steak and plate with roasted potatoes and tomatoes.
8. Spoon chimichurri over the beef just before serving.

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- Rest the steak to retain juices.
- Adjust lemon juice to maintain chimichurri brightness.



**Grilled Ribeye with
Cabe Ijo Chimichurri**
by Chef Mel Dean

