

Chimichurri Beef Shoulder Steak

Steak is marinated in and served with a fresh South American-style parsley sauce. Try this flavorful recipe today.



INGREDIENTS

- 1 beef Shoulder Steak, cut 1-inch thick (about 1-1/4 pounds)
- 3/4 cup prepared non-creamy Caesar dressing
- 1/2 cup chopped fresh parsley
- 3/4 teaspoon crushed red pepper
- Salt and pepper



35 Min



4
Servings



42 Cal



24g
Protein

COOKING

1. Combine marinade ingredients in small bowl. Cover and refrigerate 1/3 cup. Place beef Steak and remaining marinade in food-safe plastic bag; turn Steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight.
2. Remove Steak from marinade; discard marinade. Place Steak on grid over medium, ash-covered coals. Grill, covered, 12 to 17 minutes (15 to 19 minutes on preheated gas grill) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Carve Steak into thin slices. Season with salt and pepper, as desired. Serve with reserved marinade.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		17g	7mg		1g	24g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com