

Chimichurri Beef Shoulder Steak

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

INGREDIENTS

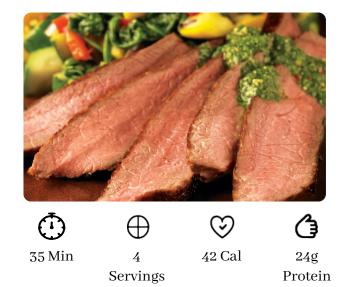
1 beef Shoulder Steak, cut 1-inch thick (about 1-1/4 pounds)

3/4 cup prepared non-creamy Caesar dressing

1/2 cup chopped fresh parsley

3/4 teaspoon crushed red pepper

Salt and pepper



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 ($145^{\circ}F$) to medium ($160^{\circ}F$) doneness, turning occasionally.
- ${\tt 3. \ Carve \ Steak \ into \ thin \ slices. \ Season \ with \ salt \ and \ pepper, \ as \ desired. \ Serve \ with \ reserved \ marinade.}$

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