

GRILLED STEAK WITH GREEN BEANS, TOMATOES AND CHIMICHURRI SAUCE

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

2 strip steaks (about 1 inch thick and 1 1/2 pounds)

3/4 pound green beans, trimmed

1 pint grape tomatoes, halved

1 tablespoon olive oil

Kosher salt

Ground pepper

Chimichurri sauce:

1/2 small garlic clove

1/4 cup fresh herbs, such as parsley, mint and cilantro

1 tablespoon extra-virgin olive oil

1 tablespoon red wine vinegar

1 tablespoon water

Kosher salt

Ground black pepper



INSTRUCTIONS

Place a double layered piece of heavy-duty foil on a tray or a cutting board; fold and gather the edge to form a rim. Toss the green beans and tomatoes on foil with 1 tablespoon olive oil; season with salt and pepper. Preheat the grill to medium. Lightly oil the grill grates and season the steak with salt and pepper. Slide the foil tray onto the grill; cook, tossing occasionally, until the beans char slightly and cook through, about 15 minutes. Meanwhile, add the steaks to the grill; cook until desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to a cutting board to rest 5 minutes. To make the chimichurri sauce, combine the garlic, vinegar, herbs, olive oil and water in small food processor; pulse until the herbs are coarsely chopped. Season with salt and pepper. Slice and serve steak and the vegetables with the sauce.