

GRILLED STEAK WITH GREEN BEANS, TOMATOES AND CHIMICHURRI SAUCE

Preparation: 10 minutes | Cook Time: 15 minutes | Servings: 4

INGREDIENTS

3/4 pound green beans trimmed
1/4 cup fresh herbs, such as parsley, mint, and cilantro
1 pint grape tomatoes, halved
2 tablespoons olive oil, plus more for grill grates
1 tablespoon red-wine vinegar
1 tablespoon water
2 strip steaks (about 1-inch thick), about 1 1/2 pounds total, trimmed of excess fat and halved
1/2 small garlic clove
Kosher salt



INSTRUCTIONS

Place a double layered piece of heavy-duty foil on a tray or cutting board; fold and gather edge to form a rim. Toss the green beans and tomatoes on foil with 1 tablespoon olive oil; season with salt and pepper. Preheat a 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 cutting board to rest 5 minutes. Slice and serve steak and the vegetables with the Chimichurri sauce

Chimichurri Sauce: Combine the garlic, vinegar, herbs, olive oil and water in small food processor; pulse until herbs are coarsely chopped. Season with salt and pepper.