



 25 minutes
 2 people

• 2 Brioche Pasquier Brioche Rolls

Ingredients For Chimichurri Sauce

- 1 Cup Chopped Parsley
- 3-5 Cloves Garlic, Minced
- 1 tsp of Salt
- ½ tsp Ground Pepper
- ½ tsp Chilli Pepper Flakes
- 2 tbsp Fresh Oregano
- 2 tbsp Shallot or Onion
- ¾ Cup Wine Vinegar
- 3 tbsp Lemon Juice

Ingredients For Steak

- 1 tbsp Cayenne Pepper
- 3 tbsp Salt
- 2 ½ lbs Steak

#steakrecipe
#brioche recipes
#brioche pasquier
#pasquier recipes

Steak & Chimmichurri Rolls

1. Preheat the grill. Place all Chimichurri Sauce ingredients in a food processor and pulse until well chopped, do not purée.
2. Place meat directly over the hot grill, base with Chimichurri Sauce until the outer portion of meat reaches the desired doneness.
3. Once done, remove steak from grill. Let it rest for 20 minutes and thinly slice.
4. Cut your Brioche Roll in half, and layer the cooked steak on one side, pair it with rocket if desired.
5. Spoon Chimichurri Sauce over the steak and enjoy!