

# Chimichurri Marinated Ribeye

- Prep Time: 15 minutes (plus 30 minutes to marinate)
- Cook Time: 20 minutes (plus 5 minutes to rest)
- Total Time: 1 hour, 10 minutes
- Servings: 2



## Ingredients:

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### Chimichurri:

- 2 cloves garlic, chopped
- 1 cup packed cilantro (about 1 bunch)
- 4 green onions, stems removed and chopped, plus 2 green onions sliced on a bias for garnish
- ¼ cup fresh lime juice (about 3 limes)
- 1 teaspoon Stonemill Ground Cumin
- ¼ cup Tuscan Garden White Vinegar
- ¾ teaspoon Stonemill Iodized Salt, plus additional to taste
- ½ teaspoon Stonemill Ground Black Pepper, plus additional to taste

- 2 Black Angus Ribeye Steaks
- 1 teaspoon Berryhill Honey
- 1 tablespoon Carlini Vegetable Oil

## Directions:

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1. For chimichurri: In a blender, combine all ingredients until smooth. Reserve ½ cup.
2. In a gallon-size zip bag, marinate the steaks with the remaining chimichurri for 30 minutes.
3. Combine the reserved ½ cup chimichurri and honey, reserve for plating.
4. Heat a grill pan over high heat, brush with oil. Remove ribeye steaks from marinade. Sear steaks on each side for 5-8 minutes or until internal temperature reaches 135° for medium rare. Allow to rest for 5 minutes.
5. Working against the grain, slice the steaks into strips. To serve, drizzle with chimichurri sauce and garnish with green onions.



Recipe Courtesy of:  
ALDI Test Kitchen