

Grilled Chimichurri Steak Sandwich

- Prep Time: 12 minutes (plus 30 minutes to marinate)
- Cook Time: 23 minutes
- Total Time: 35 minutes (plus 30 minutes to marinate)
- Servings: 6



Ingredients:

- 2 bunches parsley
 - 7 cloves garlic
 - 1 tablespoon Stonemill Iodized Salt
 - 1 teaspoon Stonemill Ground Black Pepper
 - 1½ teaspoons Stonemill Crushed Red Pepper
 - 3 tablespoons fresh lemon juice
 - 2 tablespoons Simply Nature Organic Apple Cider Vinegar
 - ¼ cup Carlini Vegetable Oil
 - ¾ cup water
 - 2½ pounds Black Angus Skirt Steak
 - 6 Specially Selected Ciabatta Sandwich Rolls
 - ¼ cup Countryside Creamery Unsalted Butter, melted
 - 3 cups Simply Nature Organic Arugula
 - 6 slices Emporium Selection Deli Sliced Havarti Cheese
 - 1 cup caramelized onions
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Directions:

1. Combine parsley, garlic, salt, black pepper, crushed red pepper, lemon juice, vinegar, oil and water in a blender until smooth to make a chimichurri sauce.
2. Reserve ½ cup of chimichurri sauce.
3. Pour remaining chimichurri sauce in a recloseable gallon sized bag. Add skirt steak and marinate for at least 30 minutes.
4. Using a cast iron grill pan, grill skirt steak to desired temperature. Let meat rest for 10 minutes.
5. Split each ciabatta roll and brush with butter. Grill bread on the grill pan until toasted. Reserve.
6. In a medium bowl, toss arugula with reserved chimichurri sauce. Reserve.
7. Slice steak against the grain to desired width. Reserve.
8. To assemble the sandwiches, layer the steak on the bottom pieces of the ciabatta rolls, followed by 1 slice of Havarti and caramelized onions. Finish with arugula and top of ciabatta roll.



Recipe Courtesy of:
ALDI Test Kitchen