Ribeye steak with chimichurri sauce

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Carne	Médio	Fácil	High	With friends	4 pessoas

Ingredientes

- 2 tbsp of Victor Guedes Extra Virgin Olive Oil Reserve
- 800g of ribeye or sirloin beef steak
- 2 anchovies
- 1/2 tea cup of mint leaves
- 2 tsp of thyme
- 1/2 tea cup of parsley
- 3 garlic cloves
- 1 red chilli
- 250g of cherry tomato mix
- 200g of asparagus
- 1 red onion
- 1 tbsp of balsamic vinegar
- Basil, to taste
- Fleur de sel, to taste
- Black pepper, to taste

Method of preparation

1. For the sauce, put 3 tablespoons of olive oil, the anchovies, the mint, the thyme, the parsley, the garlic cloves and the chilli in a blender.
2. Blend until smooth. Season to taste with salt and pepper. Set aside.
3. Cut the asparagus into pieces and cook them in boiling water for 4 minutes. Drain and place in a salad bowl.
4. Add the halved cherry tomatoes, diced red onion and basil leaves. Season with 2 tablespoons of olive oil, balsamic vinegar, fleur de sel and pepper.
5. Heat a grill greased with the remaining olive oil. Cook the meat for 3 minutes on each side.
6. Remove the meat and put it on a chopping board, let it stand for 2 minutes and then cut it into slices.
7. Serve the meat slices with the salad and the chimichurri sauce.

Produtos utilizados

Reserve

Extra Virgin Olive Oil

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