



AMERICAN
MAKERS SERIES
FEATURING

ELVIO'S CHIMICHURRI

Elvio's Chimichurri is a father-daughter venture born two generations ago on a cattle drive in the Argentine Pampas. Elvio inherited Grandpa Ignacio's prized recipe and brought it to the US. Formally established in 2013, Elvio's Chimichurri inspires families and friends around the world to slow down, sit down, and experience food differently. Each bottle is handcrafted in small batches to ensure superb quality and taste. The Chimi Rub contains locally sourced fresh parsley and garlic from surrounding farms outside of Los Angeles, along with fresh imported Argentine spices that add a special flare to each jar. Of course, the secret ingredient is 100% organic love.

Chimichurri Steak with Cilantro Rice & Sautéed Collards



30 minutes



2 servings

Chimichurri is a famed Latin American condiment, most often found in Argentine and Uruguayan cuisine. Herbaceous and tangy, chimichurri is delicious on grilled meats. In this recipe we tossed grilled flat iron steak in a chimichurri dressing (a kind of post-marinade) made with a flavorful chimi rub blend and bright vinegar. Fragrant rice and sautéed collard greens make for a hearty meal. Cook, relax, and enjoy!

Read through the whole recipe before you start—we promise it's worth your while!

Rinse and dry all produce before using.

*For recipes containing garlic, you'll find one head of garlic in your box. If there's any extra, use it for whatever you'd like!

What we send

- 1 shallot
- ¼ oz fresh cilantro
- 1 large clove garlic*
- 8 oz collard greens
- 1 cup basmati rice
- 1 Tbsp Elvio's Chimi Rub
- 1 Tbsp red wine vinegar
- 12 oz ball tip sirloin steaks

What you need

- olive oil
- coarse salt
- freshly ground black pepper

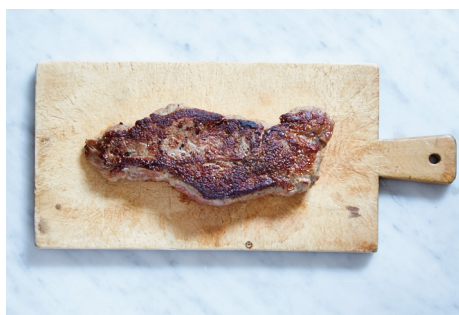
Tools

- fine mesh sieve
- small saucepan
- heavy skillet



1. Prep ingredients

Halve, peel, and finely chop **shallot**. Pick **cilantro** leaves from stems. Finely chop **stems** then finely chop **leaves**, keeping them separate. Peel and finely chop **garlic**. Remove thick stems from **collard greens**. Stack leaves, roll up tightly lengthwise, and thinly slice crosswise.



4. Sear steaks

Heat **1 tablespoon oil** in a heavy skillet over medium-high. Pat **steaks** dry with paper towels and season with **salt and pepper**. Add **steaks** to skillet and cook, turning once, until browned, 3-4 minutes per side for medium rare (increase time if steaks are more than 1 inch thick). Transfer to a board to rest for a few minutes.



2. Cook rice

Rinse **rice** in a sieve until water runs clear. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **shallots** and **cilantro stems** and cook until soft, 1-2 minutes. Add **rice** and cook 1 minute. Add **1¼ cups water** and **¼ teaspoon salt**. Bring to a simmer, reduce to low, cover, and cook until tender, about 20 minutes.



5. Sauté collards

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **garlic** and cook until fragrant, about 30 seconds. Add **collard greens** and cook, tossing, until wilted, about 2 minutes. Season with **salt and pepper** and toss to combine.



3. Make chimichurri dressing

Place **chimi rub**, **vinegar**, **1 tablespoon water**, and **3 tablespoons oil** in a medium bowl and whisk to combine.



6. Finish steak and rice

Slice **steaks** across the grain, add to bowl with **chimichurri dressing**, and toss to combine. Sprinkle **chopped cilantro** over rice and fluff to combine. Serve **steak** alongside **rice** and **collards**. Drizzle **remaining dressing** over top. Enjoy!