ARGENTINE CHIMICHURRI BEEF FLATBREAD

Yield: 12 flatbreads

This popular Argentine steak sauce is bursting with fresh herb flavors and the Frank's Wing sauce delivers all the character and heat.

INSIGHTS

Leverage the Consumer fascination with South American cuisine & condiments like Chimichurri.

INGREDIENTS

1 cup	Flat leaf parsley
1/2 cup	Cilantro
1/4 cup	Oregano
1/4 cup	Frank's RedHot® Original Buffalo Wings Sauce
1/4 cup	Olive oil
1/4 cup	Water
1/2 cup	Red onion
3 lbs.	Skirt steak
12	Flat bread
1 1/2 cups	Base sauce, recipe below
24 slices	Manchego cheese

DIRECTIONS

1. To make chimichurri sauce and marinade: combined parsley, cilantro, and oregano in blender or food processor. Combine Frank's, oil, and water. Slowly add to herbs and puree. Add onion, process. Adjust with more water if necessary to create a pourable pesto sauce.

2. Brush steak with chimichurri sauce to marinate over night reserving 1 cup for drizzle. Cook steak over open flame till desired temp. Let rest 15 minutes, slice into 1/2″ slices.

3. To prepare flatbread: spread 2 tablespoons base sauce on top of flatbread; top with 1/4 lb. steak, 2 slices cheese to cover, and bake in 375°F oven till cheese is melted. Drizzle with reserved marinade; cut into 4 pieces and serve hot.

TIPS . HINTS . VARIATION

- Base Sauce: combine 3/4 Frank's Wings Sauce with 3/4 cup prepared Demi-glaze.
- Use the Chimichurri sauce as a condiment for steaks and chops or mix it with a small amount of mayonnaise to make a dip, burger spread or unique pesto for sandwiches.