

## Sirloin Steak with Chimichurri Sauce

By Chef Uma

### INTRODUCTION

This is a great way to eat a steak in the summer – the flavours in the chimichurri sauce are fresh and vibrant, and it goes well with a salad on the side. The sirloin steaks can also be cooked on the BBQ, so it is a good option for dining *al fresco*.

### SERVES 4

### INGREDIENTS

4 x 1" thick sirloin steaks  
2 medium chillies  
2 shallots  
75g flat parsley leaves  
4 fat garlic cloves  
1 tsp La Chinata smoked paprika  
150ml olive oil  
2 lemons  
Sea salt & black pepper



### METHOD

Place the shallots, chillies, garlic, paprika and parsley in the food processor and blitz until finely chopped.

Add the juice from 2 lemons and the olive oil then blitz to mix until well combined but don't over pulse. Season with salt and pepper then refrigerate for an hour minimum or better still overnight.

When you're ready to cook, bring the steaks to room temperature and rub generously with olive oil before seasoning with sea salt and black pepper.

Place a dry frying pan over a high heat and leave it to get searingly hot.

Place the steaks in the pan and cook them to your preference.

Serve with the chimichurri sauce.