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# ORANGE CILANTRO MARINATED FLANK

## CHIMICHURRI

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Serves: 8 Guests • Skill Level: Moderate • Time: 24 hours

### Ingredients

whole 6lb flank steak

#### Marinade

1 bunch cilantro (finely chopped)  
5 oranges (juiced and zested)  
4 tbsp. brown sugar  
2 bay leaves  
2 tsp. ground cumin  
2 tsp. dried oregano  
2 tsp. dried thyme  
2 tsp. ground pepper  
1 onion (roughly chopped)  
½ cup distilled white wine vinegar  
⅓ cup vegetable oil

#### Chimichurri

2 tbsp. bunch parsley (finely chopped)  
2 tbsp. picked oregano (finely chopped)  
2 garlic cloves (crushed)  
1 white onion (finely chopped)  
2 tbsp. olive oil  
⅓ cup mil red wine  
1 lime, juiced  
1 tbsp. salt

### For the Marinade

Place all the ingredients in a blender except the vegetable oil. Once blended, place in a mixing bowl and whisk in the vegetable oil. Cover the flank steak completely with the marinade. Marinate for 24 hours.

### For the Flank Steak

Remove the flank steak from the marinade. Sear both sides on a griddle or pan, place on a baking tray and place into a preheated oven\* at 320 degrees for 10 minutes or until medium rare. Remove and rest before carving. \*Can also be done in a covered barbecue grill.

### For the Chimichurri

Mix all the ingredients together and serve as a side with flank steak.

