

CHIMICHURRI SEASONING

This starter mix is a flavorful blend of salt, herbs, spices and garlic that's great as a base for a condiments and marinades or as a topical seasoning. Herbs and salt are augmented by moderate spice heat and a touch of smoke. Use to flavor grilled meats, roast chicken, grilled tofu, roasted potatoes and vegetables, lentils, or fried eggs. Mix with yogurt or sour cream for a dip.

Sales Code : 5729 • Pack Sizes: 12oz. Food Service and 25# Box



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FLAT IRON STEAK WITH CHIMICHURRI SEASONING AND CHARRED TOMATOES

INGREDIENTS

- 1Tsp. Baron Spice Chimichurri Seasoning + more for seasoning meat
- 1 8oz Flat Iron Steak (or similar)
- 3oz Olive Oil + more for coating tomatoes
- 1 clove Garlic grated
- 1oz Red Wine Vinegar
- 9-11 Cherry Tomatoes
- Salt and Pepper

FOR THE VINAIGRETTE

- Mix the olive oil, Baron Spices Chimichurri Seasoning and freshly grated garlic with red wine vinegar and set aside.

FOR THE STEAK

- Season flat iron steak liberally with Baron Spices Chimichurri Seasoning and course salt. Let stand at room temperature for 10 to 15 minutes.
- Grill over a very hot charcoal grill until to desired doneness.

FOR THE CHARRED TOMATOES

- Toss tomatoes with olive oil and Baron Spices Chimichurri Seasoning.
- Place under broiler until well charred.

PLATING

Serve the steak sliced with tomatoes and vinaigrette.