



AMALAYA

ESPERANZA POR UN MILAGRO

SALTA - ARGENTINA



INGREDIENTS

FOR THE

RIB EYE:

36 oz rib eye on the
bone

FOR THE

CHIMICHURRI:

2 large tomatoes

1 bunch flat leaf
parsley

6 basil leaves

3 oregano bunches

4 crushed garlic
cloves

3 tablespoons white
vinegar

6 tablespoons olive oil

1 tablespoon ground
chili

Salt and pepper

RECIPE Rib eye with chimichurri

SERVES 4

RIB EYE

PREPARATION:

1) CHIMICHURRI

Remove seeds from the tomatoes and dice. Chop parsley, basil and oregano. Mix diced tomatoes with herbs, garlic, ground chili, salt, pepper, olive oil and vinegar.

2) RIB EYE

Before marinating, score the fat on the ribeye. Marinate the meat in the chimichurri sauce for two hours.

Light and heat the charcoal grill (gas grill can be used instead). Season the steak with salt and pepper. Directly on the flame (or on high heat), sear ribeye on all sides for approximately 5 minutes. Move steak off direct flame to warm area of grill (or turn flame to med-heat). Cook until meat reaches internal temperature of 125° F for about 30 minutes.

During the cooking, turn steak periodically, and brush with a bouquet of rosemary and the chimichurri sauce.

Remove from heat and let meat rest 20 minutes.

3) SERVE



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