

Argentinian Chimichurri Steak Rice Bowl

Servings: 2

Prep time: 10 minutes

Cook time: 10 minutes

Total time: 20 minutes

Ingredients

Steak:

$\frac{3}{4}$ lb steak strips (sirloin, flank, or ribeye)

Salt + pepper

1 tbsp oil

Chimichurri Sauce:

$\frac{1}{4}$ cup parsley

1 garlic clove

1 tbsp red wine vinegar

2 tbsp olive oil

Pinch red pepper flakes

Pinch salt

Base:

2 cups cooked rice

Instructions

1. Make chimichurri

Finely chop parsley and garlic.

Mix with vinegar, olive oil, red pepper, and salt.

Set aside to let flavors develop.

2. Season steak

Pat steak dry for a better sear.

Season with salt and pepper.

3. Sear steak

Heat oil in a skillet over high heat.

Add steak strips and cook 1–2 minutes per side.

Do not overcook — keep it juicy.

4. Rest the meat

Let steak sit for 2 minutes, then slice if needed.

5. Assemble bowls

Add warm rice → place steak on top → drizzle chimichurri generously.

Notes / Tips

Add vegetables: grilled zucchini, onions, peppers

Rice swap: quinoa, mashed potatoes, cauliflower rice

Chimichurri variations: add oregano, cilantro, or lemon zest

Leftover chimichurri lasts 1 week in fridge (amazing on eggs)