

Grilled beef steak with chimichurri sauce

Ingredients:

- * 1 kg beef bavetta
- * 40 g fresh oregano
- * 60 g red onion
- * 1 red chili pepper
- * 1 lemon
- * 3 tablespoons apple cider vinegar
- * Salt and pepper
- * Extra virgin olive oil
- * 1 bunch of parsley
- * 2 cloves of garlic

Instructions:

1. For the marinade, finely chop the leaves of the parsley, fresh oregano, and peeled and cleaned garlic.
2. Finely chop the red onion and red chili pepper, removing the seeds of the latter.
3. Add the chopped ingredients to a mixing bowl, along with the lemon juice, salt, pepper, and olive oil.
4. Mix well to coat the meat with the marinade. Cover the meat on all sides with the sauce and let it marinate.
5. Place the marinated meat on a BACON tray and cook it in the oven at 260°C for 900 seconds.
6. Once the cooking is complete, serve the sliced meat, being careful to cut it against the grain into thin, tender pieces.