

Sirloin Steak with Chimichurri and Mashed Potatoes

This classic recipe is a longtime favorite of Argentinians.

Prep. Time:
30 minutes

Yield:
4 servings



Mashed Potatoes Preparation

STEP 1:

Peel potatoes, cut them into pieces and rinse them under cold water

Boil them until fully cooked
Drain them well in a big colander



8 Russet potatoes
1 tsp. salt

STEP 2:

Mash them with butter and cream until soft and creamy Add salt and pepper to taste
Finally, add chopped parsley
Keep mashed potatoes warm until steaks are ready



4 oz. butter
 $\frac{3}{4}$ cup whipping cream
1 bunch chopped fresh parsley

Sirloin Steak Preparation

STEP 3:

Season steaks with salt and pepper to taste



4 – 7 oz. sirloin steaks

STEP 4:

Heat up Badia Olive Oil in a skillet
Place steaks in the skillet and sear them 3 minutes on each side for medium rare doneness



4 tbsp. Badia Chimichurri
2 tbsp. Badia Olive Oil

STEP5:

Place one steak on each plate, cover with Badia Chimichurri and serve immediately with the mashed potatoes.

