

THE KITCHEN NASHVILLE

THE WESTGATE CENTER | 6035 TN-100 | NASHVILLE TN 37205 | 615.928.8373

Grilled Steak Kabobs with Chimichurri

Serves about 6

These grilled steak kabobs present a flavorful twist on the classic with the addition of a zesty chimichurri sauce. The combination of tender steak and the vibrant, herb-based sauce creates a unique and mouthwatering dish -- one that's perfect for summer grilling.

FOR THE STEAK MARINADE:

1.5 pounds sirloin steak,
cut into about 1-1/2-to-2-inch cubes
1/4 cup soy sauce
1/4 cup olive oil
2 tablespoons red wine vinegar
3 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon cumin
1/2 teaspoon Kosher salt
1/2 teaspoon fresh ground pepper

FOR THE CHIMICHURRI SAUCE:

About 1 cup fresh parsley
About 1 cup fresh cilantro
3 cloves garlic
1 small shallot
1/2 jalapeño pepper
1/4 cup red wine vinegar
1/2 cup extra-virgin olive oil
1 teaspoon dried oregano
1/2 teaspoon red pepper flakes
1/2 teaspoon Kosher salt
1/4 teaspoon black pepper

FOR THE KABOBS:

Marinated steak (as above)
1 yellow bell pepper, cut into 1-inch pieces
2 medium zucchini, sliced into 1/2" slices
1/2 red onion, cut into 1-inch pieces
1/2 pint cherry tomatoes
Metal skewers or wooden skewers, soaked in water for 30 minutes prior to grilling

Directions:

1. Cut the steak into 1-1/2 to 2 inch cubes. Trim and discard any excess fat.
2. Prepare the Marinade. In a bowl, whisk together the soy sauce, olive oil, red wine vinegar, minced garlic, dried oregano, cumin, salt, and black pepper. This will be the marinade for the steak.
3. Marinate the steak. Place the steak cubes in a resealable plastic bag or a shallow dish. Pour the marinade over the steak and seal the bag, or cover the dish. Allow the steak to marinate in the refrigerator for at least 30 minutes, or up to 4 hours for maximum flavor.
4. Blend the chimichurri. In a food processor or blender, combine the fresh parsley, fresh cilantro, garlic cloves, shallot, jalapeño, red wine vinegar, extra-virgin olive oil, dried oregano, red pepper flakes, salt, and black pepper. Pulse until well-combined.
5. Blend the chimichurri. In a food processor or blender, combine the fresh parsley, fresh cilantro, garlic cloves, shallot, jalapeño, red wine vinegar, extra-virgin olive oil, dried oregano, red pepper flakes, salt, and black pepper. Pulse until well-combined.
6. Grill the kabobs over direct heat on a very clean and well-oiled grill for about 3-4 minutes per side for medium-rare steak. Adjust the cooking time to your preferred level of doneness.
7. Once the steak and vegetables are grilled to your preference, remove the kabobs from the grill and let them rest for a few minutes.
8. Serve with a generous drizzle of the zesty chimichurri sauce, or serve the sauce on the side as a dipping sauce.