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Central Coast Grilled Sirloin with Gaucho Chimichurri



Ingredients

- 1 3lb Top Sirloin
- 3 tsp SLOMIXX® All-Purpose Seasoning
- Olive oil

Chimichurri Sauce:

- 1 cup fresh parsley
- 3 cloves garlic
- 1/2 cup olive oil
- 2 tbsp red wine vinegar
- 1 tsp crushed red pepper
- 1 tsp SLOMIXX®
- Optional 1/4 cup cilantro



Directions

1. Rub sirloin generously with olive oil and coat with SLOMIXX®. Let sit at room temperature for 30 mins.
2. Preheat grill to medium-high. Sear steak 3-5 minutes per side depending on how you prefer them cooked
3. Rest steak for at least 5 minutes before slicing
4. Blend chimichurri ingredients until finely chopped. Serve over sliced steak.

 *Pair with a local Paso Robles Zinfandel for a full Central Coast experience.*

