

Plating Guide - Chimichurri Steak Salad

served with roasted peppers, vine-ripe tomatoes, herbed field greens and crumbled sardo

Heat at 275F / 135C for
20 minutes (MR), 10 minutes (MW)
with lid off

- Chimichurri-Marinated Grilled Flank Steak, unsliced 6 oz.



Garnish Kit (keep cold):

- Field Greens
- Roasted Red Peppers
- Vine-Ripe Tomatoes
- Lemon Cheek
- Sardo Cheese, crumbled
- Chimichurri Sauce
- Fresh Lemon and Olive Oil Dressing
- Cilantro Sprig

Plating Steps

1. Heat aluminum tin in preheated 275F oven for 10 minutes (mid-rare) or 20 minutes (mid-well), with the lid off until food has reached an appropriate temperature.
2. While steak is heating, build a base of field greens on center of the plate.
3. Make a small pile of roasted red peppers and tomatoes on top of greens.
4. Sprinkle cheese liberally over greens and vegetables before drizzling lemon and olive oil dressing over top of everything.
5. Allow steak to rest before slicing it across grain.
6. Shingle steak slices in a fan around salad and drizzle chimichurri sauce over top.
7. Slice lemon into a fan or place whole cheek slightly off center of the plate.
8. Garnish with cilantro leaves before serving.



NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.