

## Chimichurri Steak & Potato Bites

Makes about 24-30 hors d'oeuvres.

### Chimichurri Sauce -

#### Ingredients

- 1 cup finely chopped parsley
- 3-4 garlic cloves, finely chopped
- 2 teaspoons dried oregano
- 1/4 cup red wine vinegar (white vinegar works too)
- 1/2 cup extra virgin olive oil
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### Instructions

1. Combine the chopped parsley, minced garlic, dried oregano, red pepper flakes, and salt & pepper in a bowl.
2. Add the red wine vinegar & olive oil and stir to combine. Adjust the seasoning.
3. Let it sit for at least an hour so the flavors meld. It can be refrigerated for up to 1-2 weeks.

### Roasted Baby Potatoes -

#### Ingredients

- 1 lb baby potatoes, halved
- 2-3 tablespoons olive oil
- 1/2 - 1 teaspoon salt
- 1/4 tsp black pepper

## Instructions

1. Preheat oven to 400°F
2. In a bowl, toss the halved potatoes with olive oil, salt & pepper.
3. Spread the potatoes in a single layer on a baking sheet covered with parchment paper
4. Roast for about 30-35 minutes, flipping halfway through, until tender.

### Steak -

#### Ingredients

- 1 lb sirloin steak (skirt steak, filet mignon, or flank also work)
- Salt & pepper to taste

## Instructions

1. Season both sides of the steak with salt & pepper.
2. Cook your preferred way (pan sear, grill, or roast)
3. Let it rest for at least ten minutes, then cut it lengthwise into ¼"-wide strips.
4. Cut each strip into smaller pieces, about 1-2" in length

## Assemble

Slice a sliver from the rounded side of the potato so the potato can sit flat on a tray and the sauce won't roll off.

Spoon ½ teaspoon of the chimichurri sauce onto each potato half. Top with a piece of steak.

Garnish with parsley and/or lemon zest.

## Hosting tip

These can be assembled a couple of hours before serving, covered with plastic wrap & held in the refrigerator.

Warm in a low oven for a few minutes before serving... OR serve at room temp. Either way, your guests will devour them 😊