

# Grilled Citrus Chimichurri Flank Steak



## Ingredients *(See featured products on specified page numbers)*

1 large Flank Steak (2-3 lbs.)

6 large garlic cloves

1 medium-sized lemon

(zested and juiced)

### *Chimichurri Marinade*

1 cup olive oil *pg.19, 20*

1 bunch Italian parsley

1 bunch cilantro

1 tbsp. dried oregano

8 tbsp. Kikkoman tempura sauce

1 medium-sized lime

(zested and juiced)

1 teaspoon red pepper flakes

(optional)

## Directions *(Makes 4-6 servings)*

Combine all marinade ingredients in a blender or food processor, and mix together well. Set aside ½ cup of marinade to complete the dish. Place remainder of marinade in a bowl with flank steaks. Marinate in the refrigerator for at least 30 minutes (or as long as you can). Remove steaks 10 minutes before grilling. Grill on high heat. Let the meat rest for 10 minutes. Pour remaining marinade over cooked steak, and enjoy with your favorite side dish.

Total time: 1 hour

*For a copy of this recipe and more information on Chef Ryan, please visit [www.ktasuperstores.com](http://www.ktasuperstores.com)*

