



ZA'ATAR TRI-TIP WITH CHIMICHURRI

Serving Size: 4-5 Portions

INGREDIENTS //

2lb Redhouse Grass-fed Tri-Tip Steak
3 Tbsp + 1 tsp Yes, Chef! Blends
Zesty Za'atar
1 Tbsp Salt

CHIMICHURRI INGREDIENTS //

2 Tbsp Oregano, fine chop
1 Tbsp Thyme, fine chop
2 Tbsp Mint, fine chop
¼ Cup Cilantro, fine chop
¼ Cup Parsley, fine chop
1 Jalapeno, small dice
½ cup Red Wine Vinegar
¾ cup Olive Oil
2 Garlic Cloves, small dice
1 Shallot, small dice
1 tsp Salt

DIRECTIONS //

Fine chop all the herbs, garlic, shallot and jalapeno. Place into a small bowl. Mix in olive oil, red wine vinegar, and salt. Set aside until steak is done.

Heat grill to high, roughly 500F. Place your Redhouse tri-tip in a bowl and season with Yes, Chef! Blends Zesty Za'atar and salt. Make sure to rub spice blend and salt in well. Once the grill is hot, place the steak on your grill pan or directly on your grill if that is your preference. Cook approximately 8 minutes each side depending on your desired doneness. Remove tri-tip from the grill and allow to rest for 10-12 minutes uncovered.

Slice steak into ¼-inch to ½-inch pieces. Dress with chimichurri and serve immediately.



**RECIPE DEVELOPED IN PARTNERSHIP
WITH YES, CHEF BLENDS!**

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