



# CHIMICHURRI STEAK & MUSHROOMS



A grilled New York strip topped with chimichurri, served with **Battered Mushrooms**, grilled onions and peppers, garnished with cotija cheese. Yield: 2 Servings

## Ingredients:

12 Each	<b>Battered Mushrooms</b> [#0282320], Prepared According to Package Directions	2 tsp.	Lime Juice
¼ Cup	Parsley, Chopped	3 Tbsp.	Olive Oil
¼ Cup	Cilantro, Chopped	To Taste	Salt & Black Pepper
1 Tbsp.	White Onion, Minced	1-12 Oz.	Grilled New York Strip, Prepared & Sliced
½ tsp.	Garlic, Minced	¼ Cup	Red Onion, Sliced & Grilled
¼ tsp.	Red Pepper Flakes	½ Cup	Tri-Color Bell Pepper, Sliced & Grilled
		Garnish	Cotija Cheese, Crumbled

## Directions:

1. Whisk together the parsley, cilantro, white onion, garlic, red pepper flakes, lime juice, olive oil, salt and black pepper to make the chimichurri.
2. Place the New York strip, **Battered Mushrooms**, grilled red onion and tri-color bell pepper onto a serving dish.
3. Top the New York strip with the chimichurri.
4. Garnish with cotija cheese.

