



CRISPY ONION ARGENTINE STEAK



Grilled NY strip steak topped with **Gourmet Breaded Onion Rings**, served with a chimichurri sauce and roasted fingerling potatoes. Yield: 4 Servings

Ingredients:

12 Each	Gourmet Breaded Onion Rings [#0295520], Prepared According To Package Directions	To Taste	Salt and Pepper
16 Each	Fingerling Potatoes, Halved Lengthwise	4 Each	Strip Steaks
½ Cup	Olive Oil	8 Tbsp.	Chimichurri Sauce, Prepared
		Garnish	Italian Parsley, Chopped

Directions:

1. Heat oven to 375° Fahrenheit.
2. Place potatoes, olive oil, salt and pepper into a large mixing bowl and toss together.
3. Transfer seasoned potatoes to an oven baking pan and bake for 30-40 minutes or until desired temperature.
4. Grill steak sprinkled with salt and pepper to desired temperature and let rest 3 minutes transfer to the serving plate.
5. Top each steak with crispy **Gourmet Breaded Onion Rings**.
6. Top each steak with 2 Tbsp. of chimichurri sauce.
7. Place 8 pieces of roasted potatoes beside each steak.
8. Garnish with fresh chopped Italian parsley.

