

## Chipotle Beef & Chimichurri Sauce

Satisfying. Mouthwatering. Delicious. Chipotle pepper, beef & Chimichurri sauce. Need we say more?

### INGREDIENTS

2 beef Petite Tender Roasts (about 8 to 10 ounces each) - One beef Top Sirloin Steak Boneless, cut 3/4 inch thick (about 1 pound), may be substituted for Petite Tender Roasts. Grill, covered, 7 to 11 minutes (for gas, 8 to 13 minutes) for rare to medium doneness, turning occasionally.

1 tablespoon olive oil

1/2 to 1 teaspoon chipotle chili powder - Chipotle chili powder is available in the spice or ethnic section of the supermarket or in specialty food markets. Two to 3 teaspoons minced chipotle peppers rubbed onto the beef may be substituted. Substitute 3/4 teaspoon minced chipotle pepper in the chimichurri sauce.

2 large red bell peppers, cut into quarters

Salt

Fresh parsley sprigs (optional)

1 cup fresh parsley leaves

3 cloves garlic

1 teaspoon dried oregano leaves, crushed

1/2 teaspoon salt

1/4 teaspoon chipotle chili powder

3 tablespoons olive oil

2 tablespoons fresh lime juice

### COOKING

1. Combine 1 tablespoon oil and chipotle chili, as desired; rub evenly over beef roasts.

2. Place roasts in center of grid over medium, ash-covered coals; arrange bell peppers around roasts. Grill peppers, covered, 8 to 10 minutes or until tender, turning once. Grill roasts, covered, 14 to 18 minutes (over medium heat on preheated gas grill, 14 to 19 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Transfer roasts to carving board; tent loosely with aluminum foil. Let stand 5 minutes.

3. Meanwhile prepare chimichurri sauce. Place parsley, garlic, oregano, salt and chili powder in food processor container. Cover; process until chopped. With motor running, slowly add oil and lime juice through opening in cover, processing until blended.



45 Min

4  
Servings

42 Cal

28g  
Protein

4. Carve roasts across the grain into slices. Season with salt, as desired. Serve roast and peppers with chimichurri sauce. Garnish with parsley sprigs, if desired.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		19g	49mg		8g	28g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com