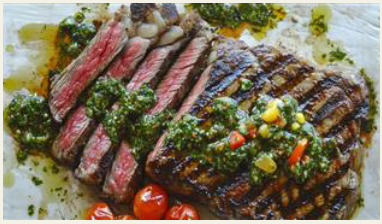
BUTCHERBOX

NY Strip Steak with Chimichurri

Servings: 4 | Total Time: 30 minutes

A simple grilled strip steak gets a bright, herby lift from fresh chimichurri—easy enough for a weeknight, good enough for company.



INGREDIENTS

4 ButcherBox NY strip steaks
2 tbsp olive oil
1 cup parsley, finely chopped
¼ cup cilantro, finely chopped
1 tbsp fresh oregano, minced
2 garlic cloves, minced
½ tsp red pepper flakes
½ cup olive oil
2 tbsp red wine vinegar
Salt & pepper, to taste

INSTRUCTIONS

Make the Chimichurri:

1. In a medium bowl, combine parsley, cilantro, oregano, garlic, and red pepper flakes.
2. Stir in olive oil and red wine vinegar. Season with salt and black pepper to taste.
3. Let the sauce sit for at least 10 minutes to allow the flavors to meld together.

Make the Steaks:

1. Preheat your grill to high heat.
2. Brush each NY strip steak with olive oil and generously season both sides with salt and black pepper.
3. Place steaks on the hot grill and cook for about 4–5 minutes on each side for medium-rare, or until they reach your desired level of doneness.
4. Remove steaks from the grill and let them rest for about 5 minutes to allow juices to redistribute.

Serve:

1. Slice the steaks against the grain.
2. Spoon chimichurri sauce over the steaks or serve on the side for dipping.