



Tomahawk Steak with Chimichurri Sauce

Brand: Steakhouse

Range: Buff

Category: Celebrations/Dinner

Tomahawk Steak with Chimichurri Sauce is a hearty and flavorful dish that is perfect for special occasions or when you want to treat yourself to something truly indulgent. The tomahawk steak is a large, bone-in ribeye steak with a long, curved bone that gives it a distinctive appearance. It is grilled or pan-seared to your desired level of doneness and served with a fresh and tangy chimichurri sauce made from parsley, cilantro, garlic, and olive oil.

Ingredients

- 1 Tomahawk Steak
- Salt To Taste
- Freshly Crushed Black Pepper
- 3 tbsp Olive Oil

For Chimichurri Sauce

- 1 Cup Chopped Parsley
- 1 Tbsp Chopped Oregano
- 4 Minced Garlic Cloves
- 2 Tsp Red Chilli Flakes
- ¼ Cup Red Wine Vinegar
- Salt to taste
- Freshly Crushed Black Pepper
- ½ cup Olive Oil

Method

Step 1: Take a steak and apply olive oil all over it.



- Step 2: Sprinkle a good amount of salt and pepper and massage it well.
- Step 3: Heat a grill pan and place the steak over it and cook from all sides until turns golden brown in color 2-3 minutes.
- Step 4: Pop in the preheated oven at 100-degree celsius and bake it for 40-45 minutes. Totally depend on the kind of doneness required (rare, medium, or fully cooked).
- Step 5: Remove from the oven and cover it with silver foil and let it cool down.
- Step 6: For Chimichurri Sauce, in a bowl combine everything and mix well.
- Step 7: Serve steak with chimichurri sauce.