

Argentinian mini sandwich with chimichurri pork flank steak and Criolla salsa |

Recipe for 12 tapas

Description

Bread baguette generously topped with thin slices of Chimichurri pork flank steak and enhanced with a herb sauce.

Note

It is best to remove the flank steak from the refrigerator about 30 minutes before cooking.

Ingredients

Duck and bread

- 12 Large slice(s) Baguette
- 800 Gr Pork flank steak

Salsa

- 75 Ml Olive oil
- 5 Sprig(s) Parsley
- 1 Sprig(s) Oregano
- 1 Small Red pepper
- 1 Unit(s) Jalapeno pepper
- 1 Small Red onion
- 1 Tbsp Red wine vinegar
- 30 Gr Green onion
- 1 Clove(s) Garlic

Preparation

- Preparation time **40 mins**
- Preheat your **oven** at **400 F°**
- Resting time **5 mins**

Set up

Pick all the herbs for the salsa.

Peel and chop garlic.

Finely chop the onion and green onion.

Chop the bell pepper, jalapeno and tomato.

Salsa

In a separate bowl, whisk together the oil and vinegar.

Add the peppers, onions, tomatoes and garlic prepared in the bowl.

Mix to coat well. Season with salt and pepper.

Cooking meat

Heat a little oil in a frying pan over high heat.

Add a little butter at the same time as the meat.

Sear the meat for about 2 minutes on each side, then place on a baking sheet in the oven until nicely grilled on the outside and pink on the inside (60°C to 64°C).

Place the meat on a rack and cover with aluminum foil. Let stand for 5 minutes before serving. This allows the meat to relax and distribute the juices evenly.

Cut the meat into thin slices.

On the plate

Bake for 3 minutes.

Place a few slices of flank steak in each loaf and add the salsa.

Bon appétit!