



#1MEAT12WAYS

GRILLED WAGYU FLAT IRON STEAK SALAD WITH FLATBREAD AND CHIMICHURRI

ADAM DANIELS | BIMINI STEAKHOUSE - PEPPERMILL-

DURHAM
RANCH

INGREDIENTS

Flat Iron Steak

- 1 ea. Durham Ranch Wagyu Flat Iron, marinated.
- 1 ea. Balsamic marinated red onion, grilled and cut into $\frac{1}{2}$ in pieces
- 2 ea. Preserved lemon, julienne cut and rinsed in cold water
- 1 lb. Arugula
- 5 oz. Smoked Ricotta salata
- 3 ea. Grilled Flatbread
- Fresh lemon
- Olive oil
- Kosher Salt and fresh Cracked Pepper

Chimichurri

- 1 bunch flat leaf parsley, blanched and shocked
- 1 bunch mint, blanched and shocked
- 2 medium shallots, fine minced
- 12 cloves pressed garlic
- 1 tsp. red pepper flakes
- $\frac{1}{2}$ Cup Olive oil
- 2 Tbsp. rice wine vinegar
- Salt & Pepper

STEAK INSTRUCTIONS

- 1.** Place the blanched herbs and olive oil in a blender and pulse until fine chopped but not too fine.
- 2.** Combine all other ingredients except for the vinegar. Blend very quickly only to mix ingredients. Separate into two bowls, 1/3 and 2/3.
- 3.** Mix 1 TBL vinegar into 1/3 of the sauce. Add the Flat Iron steak to marinade for 2 hrs up 24 hrs.

SALAD INSTRUCTIONS

- 1.** Grill steak to desired temperature. 110 degrees for Medium Rare. Let the steak rest for 10 minutes before slicing.
- 2.** Finish the second portion of chimichurri with vinegar.
- 3.** Arrange arugula, topped with grilled onions, ricotta cheese and preserved lemons.
- 4.** Add sliced steak to top of salad.
- 5.** Drizzle with olive oil, lemon juice, salt and fresh cracked pepper.
- 6.** Serve with warm grilled flatbread and chimichurri sauce.