



Fillet of Beef With Chimichurri

Serves 4-6

Ingredients

1.5kg fillet of beef, trimmed
1 cup dry red wine
1 onion, chopped
2 large cloves garlic, chopped
½ cup extra-virgin olive oil
1 bunch parsley, tough stems removed
1 head garlic, divided into cloves and peeled
1 medium carrot, peeled and coarsely grated
1 cup extra-virgin olive oil
1/3 cup white wine vinegar
¼ cup water
1 teaspoon salt
1 teaspoon dried oregano
½ teaspoon chilli flakes
½ teaspoon ground black pepper

Making this recipe? Capture and share your meal with us on Instagram. Just hashtag #dandymarket & #TheKitchen.

This initiative is funded by the Australian Government.





Method

1. Combine beef in a dish with red wine, onion, garlic and oil, and turn several times. Marinate at room temperature for up to 3 hours.
2. Heat barbecue to moderately high. Cook for 20-25 minutes or until meat has browned on all sides.
3. Remove meat to a warm platter and cover loosely with foil. Let stand at least 10 minutes.
4. To make chimichurri, combine parsley and garlic in a processor and combine until finely chopped.
5. Add remaining ingredients and combine a further 5 seconds to mix.
6. Slice meat and serve with chimichurri.

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