**Churrasco Steaks with Chimichurri**

**Steaks:**

1 piece flank steak

2 tsp. salt

1 tsp. pepper

½ tsp. cumin powder

½ tsp. coriander powder

1 tsp. garlic powder

¼ tsp paprika

1 Tbsp. oil

**Red Beans:**

4 oz. bacon, small dice

2 cloves garlic

½ onion, small dice

1 tsp. cumin powder

1 tsp. hot sauce

2 cups black beans and juice

**Rice:**

2 cups water

1 tsp. salt

1 cup rice

**Chimichurri:**

3 oz. fresh parsley, chopped

1 cup vegetable oil

1 tsp. red wine vinegar

1 tsp. white vinegar

1/3 cup lemon juice

1 Tbsp. leaf oregano

1 tsp. chili flakes

2 cloves garlic, finely minced

1 tsp. salt

1 tsp. black pepper

**INSTRUCTIONS**

**Chimichurri:**

1. Mix all of the chimichurri ingredients in a bowl. Do this first because you want the flavors to marinate together to get awesome.

**Rice:**

1. Bring the water and salt to a boil.
2. Add rice. Turn the heat down to a simmer and cook for 20-25 minutes, or until the water is absorbed.

**Beans:**

1. Cook the bacon over medium heat until the fat has rendered and it is crispy.
2. Add garlic and onions and cook for 2-3 more minutes, or until they are soft.
3. Add the black beans, hot sauce, and cumin powder. Let this simmer on low until you are ready to eat.

**Steaks:**

1. Cut the steak into pieces and toss in a bowl with the spices and oil.
2. Heat a large sauté pan over medium heat.
3. Cook the steaks until they reach your desired doneness.
4. Top with chimichurri sauce and enjoy.