



Chimichurri Steak Taquitos

Prep time: 30 Cook Time: 15 Servings: 12

Latino, Appetizers/Sides/Snacks, Entrees, Fry-Ready Tortillas, Catering, FSR/QSR, Casual Dining, Modern Mexican, Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Fry-Ready Tortilla	37184		12 Each
Parsley, chopped			1/2 cup
Red wine vinegar			6 Tbsp.
Garlic cloves, chopped			8 Each
Oregano leaves			1/4 cup
Crushed red pepper			1/4 cup
Extra virgin olive oil			1 cup
Skirt steak			2 1/2 Lbs.
Black beans, drained, rinsed			1 1/2 cup
Queso Fresco			1 1/2 cup
Egg Wash			As Needed
Salsa verde, prepared			3 cup

Instructions

1. For the chimichurri, in a food processor or blender, add the parsley, red wine, garlic cloves, oregano, and crushed red pepper. While pulsing, stream in half the olive oil. Once desired consistency is reached, pour remaining olive oil and chimichurri into a marinating container.
2. Place skirt steak into marinade and allow to rest in the refrigerator for a minimum of four hours, or overnight.
3. Pre-heat grill to med-high heat. Carefully grill the steak until medium-rare temperature is reached. Remove from heat and allow to rest before slicing into thin slices.
4. Pre-heat fryer to 350°F. To make taquitos, place 3 oz. of steak in each tortilla along with 2 tbsp. of black beans and 2 tbsp. of queso fresco. Brush the edge of the tortilla with egg wash, and roll into taquito form. Deep fry for 3-4 minutes or until the outside is crispy and inside is hot. Cut in half on a bias, and serve 1 per order with ¼ cup salsa verde.

