



Steak & Egg with Home Fries and Chimichurri

PREP TIME: 10 MIN

COOKING TIME: 35 MIN

SERVES: 2

INGREDIENTS

For Chimichurri:

1/2 cup olive oil
2 tablespoons red wine vinegar
1/2 cup parsley (finely chopped)
1 tablespoon fresh oregano (finely chopped) or
1 to 2 teaspoons dried Mexican oregano
4 cloves fresh garlic (finely chopped)
1 to 2 small fresh red chili peppers (deseeded and finely chopped) or
1/2 to 3/4 teaspoon dried red pepper flake
1 teaspoon coarse kosher salt
1 teaspoon coarse black pepper or
1/2 teaspoon table grind black pepper

For Steaks:

1 (16 oz) strip steak
Salt and pepper to taste

For Eggs:

1 (6pk) fresh eggs from The Butcher's Market

For Home Fries:

1 container of Herb Roasted Fingerling Potatoes, chopped in 1/4 in to 1/2 in pieces
1/2 a medium sweet onion, diced (1/4 inch dice)
2 tablespoons olive oil
1 clove fresh garlic (finely chopped)
2 tablespoons butter
Salt and pepper to taste

Directions

1. Combine all the ingredients for the chimichurri into a medium bowl and mix together to fully incorporate the flavors. Set aside for use later.
2. In a large skillet or cast iron, heat 1 tablespoon each olive oil and butter over medium high heat.
 - a. Once butter is melted, to the pan add the diced onion, sautéing until just soft, fragrant, and slightly caramelization begins.
 - b. At this time add the chopped garlic to the pan and cook just until fragrant. Remove onions and garlic from pan to a plate and set aside.
 - c. To pan add the remaining tablespoon of olive oil and butter. Once butter is fully melted, add the chopped fingerling potatoes to the pan in a single layer even layer. Do not stir right away, as we want to allow the potatoes to cook and brown evenly first.
 - d. Once potatoes have browned, stir and add back in the onions and garlic you set aside to the pan and season with salt and pepper at this time. Allow to cook for a minute or two. Lightly tossing or stirring to combine. Turn off heat and set aside for now.
3. Season steak on both sides with salt and pepper or your favorite steak rub. Crack 4 eggs into a bowl.
 - a. Add a tablespoon of neutral oil to a pan or cast iron skillet and turn on to medium high heat. Allow oil to heat thoroughly before placing your steaks into the pan to sear.
 - b. Place your seasoned steak into your pan, leaving room for the eggs. Cook the steak on each one side for 4 to 5 minutes.
 - c. Flip the steak over. To the pan carefully pour in your eggs, then turn your pan down to medium or medium low. When the egg whites begin to set, cover the pan with a lid and cook for 3-4 minutes more.
4. Time to serve
 - a. Remove steak from pan and set aside on a cutting board.
 - b. Add two eggs each to a plate and a serving of home fries
 - c. Slice your steak and place half onto each plate next to the eggs and potatoes
 - d. Dress the steak with the fresh chimichurri sauce or serve on the side.