

# Matahambre

February 22, 2023

Serves 4 - 6



## Ingredients:

- 2 lb flank steak
- ¼ cup olive oil
- 5 cloves garlic minced
- ¼ cup cilantro chopped
- ¼ cup parsley chopped
- ½ tsp salt
- ½ tsp ground black pepper
- 1/8 tsp red pepper flakes
- 2 hard boiled eggs, quartered
- ½ green bell pepper sliced
- ½ red bell pepper sliced

## Directions:

Butterfly the flank steak (using a sharp knife slice and open it up like a book). Pound with a meat mallet if desired till even thickness.

Make chimichurri – in a small bowl mix together the olive oil, cilantro, parsley, garlic, salt, black pepper and red pepper flakes.

Spread sauce over steak.

Arrange the quartered eggs in 3 rows across the flank steak at different intervals. Repeat with the sliced peppers. Carefully roll the meat up over the filling across the grain, jelly roll style. Tie with butcher's twine to hold it together. Season the outside with salt and pepper.

Grill on a medium hot grill (or flat top) for 4 – 5 minutes per side (about 20 minutes total). Or bake in a 350 degree oven for about 1 hour. Let rest for 15 minutes before slicing.