

CAFE THOMPSON RECIPE

OPEN-FACE HANGER STEAK SANDWICH WITH BLISTERED SHISHITO PEPPERS AND CHIMICHURRI

Grilled Flank Steak Sandwich with shishito peppers and chimichurri sauce delivers bold flavors. The beef is layered on toasted bread for a satisfying and flavorful sandwich that provides warmth on a cold winter day.

SERVES 6



INGREDIENTS

Chimichurri

- 1/2 cup parsley, chopped
- 12 cloves garlic, minced
- 3/4 cup red wine vinegar
- 1/2 cup oregano, chopped
- 1 cup extra-virgin olive oil
- 1 teaspoon red pepper flakes

Blistered Shishito

- 18 pieces shishito
- 3 tablespoons olive oil
- 6 long baguettes

Steak

- 3 pounds flank steak
- 1 tablespoon garlic, chopped
- 1 tablespoon parsley
- 1 teaspoon salt and pepper
- 6 tablespoons olive oil

DIRECTIONS

For the chimichurri

In a bowl, combine the parsley, garlic, red wine vinegar, oil, oregano and red pepper flakes. Set aside.

For the shishito peppers

In a bowl, add the shishito and olive oil. Heat a grill to high heat and cook until they are blistered and charred on all sides, about 4 to 5 minutes set aside.

For the flank steak

Season the steak with garlic, parsley, salt and pepper, and olive oil. Heat a grill to high heat and cook the steak on each side for 4 to 5 minutes to medium rare finish.

Slice the steak thin and place on a baguette. Spoon on the chimichurri and shishito peppers, and then serve.

Side dishes

Arugula Tomato Salad
Fried Onions

