



NEW YORK STRIP

Prep Time: 10 minutes
Cooking Time: 12 minutes
Difficulty Rating: ●●○○○
Chef: Austin Alexander

Ingredients:

1 x 12oz New York Strip

Chimichurri

- 1/2 Cup Green beans
- 1/2 Cup Wax beans
- 1/4 Cup cilantro
- 1/4 Cup Flat leaf parsley
- 1/4 Cup Scallion
- 3 TBSP olive oil
- 1 TBSP Sherry Vinegar

1 x Delicata Squash

Crispy Onions

- 1 brown onion cut into 1/4 inch slices
- 1/2 cup AP flour

Together, made better, with you:

Method

12oz New York Strip

1. Season heavily with salt and pepper

Chimichurri

1. Slice beans as thin as possible.
2. Finely chop all herbs.
3. Mix all together in mixing bowl
4. Add olive oil vinegar and salt and pepper to your liking.

Delicata Squash

1. Cut into 1/2 inch segments and seeded.
2. Blanch squash in boiling water for 1min
3. Toss with oil, salt, and pepper.
4. Grill 2min on each side.

Crispy Onions

1. Cut onion into 1/4 inch slices.
2. Toss onions in flour.
3. Shake off remaining flour
4. Fry at 300 degrees until golden brown.
5. Season with salt.

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TOGETHER, MADE BETTER