

SOY GINGER STEAK WITH GRAPEFRUIT CHIMICHURRI



Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour (+ 15 minutes marinating time)

Serves: 4

Accented with Fresca Grapefruit, this soy-ginger marinated steak is flavorful and tender, served with a tangy mixed-herb chimichurri for a steak dinner that you'll make all summer long.

INGREDIENTS

Grilled Steak:

- 1/2 cup Fresca® Grapefruit
- 3 tbsp soy sauce
- 1 1/2 tbsp canola oil
- 1 1/2 tbsp sriracha
- 1 1/2 tbsp minced fresh gingerroot
- 4 strip loin steaks (each about 7 oz)
- 1 tsp salt
- 1 tsp black pepper

Grapefruit Chimichurri:

- 1/4 cup Fresca® Grapefruit, plus more for pairing
- 1/3 cup chopped fresh parsley leaves
- 1/4 cup chopped fresh cilantro leaves
- 1 tbsp finely chopped fresh dill
- 1/3 cup olive oil
- 1 clove garlic, minced
- 1 tsp minced seeded bird's-eye chili
- 1/2 tsp salt

Rice Bowls:

- 4 cups cooked basmati rice
- 5 cups mixed greens
- 1 avocado, pitted, peeled and diced
- 1 cup diced cucumber

INSTRUCTIONS

1. In large bowl, stir together Fresca, soy sauce, oil, sriracha and ginger. Toss steaks with marinade. Let marinate for 15 to 20 minutes.
2. Preheat grill to medium-high heat; grease grates well.
3. Remove steak from marinade (discard marinade), shake off any excess, and season with salt and pepper.
4. Grill steak, flipping once, for 6 to 8 minutes for medium-rare. Let rest for 10 minutes before slicing.
5. **Grapefruit Chimichurri:** Meanwhile, stir together parsley, cilantro, dill, oil, 1/4 cup Fresca, garlic, bird's-eye chili, and salt.
6. **Rice Bowls:** Divide rice between 2 serving bowls.
7. In medium bowl, toss greens, avocado and cucumber with 1/4 cup chimichurri sauce. Add salad to serving bowls. Top with steak slices and serve with remaining chimichurri sauce. Pair with Fresca.

Tip: Substitute quinoa with basmati rice if preferred. Alternatively, use your favorite cut of steak. Flank skirt or sirloin steak cuts work well in this recipe too.