

# Cumin-Rubbed Flank Steak with Chimichurri Potatoes

## For the Steak

1 flank steak (1 1/2 to 2 pounds and about 3/4 inch thick)  
1 teaspoon granulated garlic  
1/2 teaspoon smoked paprika  
1/2 teaspoon cumin  
Extra-virgin olive oil  
Salt and pepper to taste  
Chimichurri Potatoes, with 1/4 cup of the sauce set aside  
for serving with the steak



Mix the garlic, paprika, and cumin together in a small bowl until well combined. Brush it lightly all over with olive oil. Press the rub into both sides of the steak. Wrap the steak in plastic wrap and refrigerate until ready to cook. (This step can be done the night before cooking.) Just before cooking, season the steak with salt and pepper. Preheat the grill pan on high until hot. Place the meat in the grill pan and sear for 3 to 4 minutes per side. Remove the steak and place it on a clean platter. Let rest for 5 minutes before slicing. Then slice the steak across the grain into thin diagonal slices and sprinkle with a pinch of salt. Serve warm with the Chimichurri Potatoes and the chimichurri sauce.

## For the Potatoes

2 pounds red or other small potatoes, cleaned and cut in halves or quarters or left whole, depending on size  
Extra-virgin olive oil  
Kosher salt

## For the Chimichurri Sauce

4 cups lightly packed chopped fresh curly parsley (about 1 nice bunch)  
4 cloves garlic  
1 teaspoon fine sea salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon red pepper flakes  
2 tablespoons minced shallot or onion  
3/4 cup extra-virgin olive oil  
3 tablespoons sherry wine vinegar or red wine vinegar  
1 tablespoon fresh lemon juice

Position a rack in the center of the oven and preheat the oven to 350°F.

Toss the potatoes in just enough olive oil to coat all sides. Sprinkle them with salt and toss to evenly season them. Place the potatoes one by one on a rack set into a sheet pan. Place the pan in the oven and roast until a fork or paring knife can be inserted easily, 30 to 40 minutes, depending on size.

While the potatoes roast, make the chimichurri sauce: Place all the sauce ingredients in a blender and pulse until well chopped and combined. If serving the potatoes with steak, set aside 1/4 cup of sauce to spoon on the steak. Toss the potatoes with the remaining sauce (or all of it) while they are still warm so that they will absorb all the flavors.