

Soy-ginger carne asada with chimichurri sauce

What happens when Mexican cooking joins hands with Argentinian cuisine with Asian elements for company? An outstanding mix of flavors that one must experience in order to understand its extravagance. Enjoy a sumptuous meal of soy-ginger carne asada with chimichurri sauce and let its lush flavors pamper you after a hectic day at work.

Carne asada is basically grilled flank steak served on tortillas with typical Mexican additions like chopped tomatoes, guacamole, jalapenos and sour cream on top. While this classic ensemble has enough zing to make your taste buds happy, a twist is always welcomed for change of flavors. So ditch the regular additions and serve carne asada with fresh chimichurri sauce. This Argentinian sauce is made of fresh herbs with a hint of garlicky goodness – a combination which makes the pile of charred-yet-perfectly succulent meat taste so divine. However, it's the Japanese marinade which adds pizzazz to the ubiquitous steak so that it stands out among its counterparts. So give a whirl to the traditional Mexican fare and surprise your taste buds with a mouth-watering meal for dinner.



Serves: 2

Ingredients:

For the steak:

- 1 $\frac{1}{2}$ lb. lean flank steak, fat trimmed

For the marinade:

- 2 tbsp. honey
- 9 tbsp. soy sauce
- 2 tbsp. white sesame seeds
- 2 tbsp. garlic, grated
- 2 tbsp. scallions, chopped
- 1 tbsp. fresh ginger, grated
- 5 tbsp. sesame oil
- $\frac{1}{4}$ tsp. black pepper
- $\frac{1}{2}$ tsp. salt

For the chimichurri sauce:

- 1 $\frac{1}{2}$ cups fresh parsley leaves
- $\frac{1}{2}$ cup fresh cilantro leaves
- 1 garlic clove, peeled
- $\frac{1}{4}$ cup green onion, chopped
- 3 tbsp. olive oil
- 3 tbsp. apple cider vinegar
- Salt and freshly ground black pepper to taste

To serve:

- 2-4 corn tortillas
- $\frac{1}{4}$ cup fresh basil leaves
- 2 ears fresh sweet corn, kernels separated and boiled
- 1 tbsp. olive oil

Instructions:

- Place all the marinade ingredients in a large resealable plastic bag, seal and shake to mix well.
- Stuff the flank in it and flip it over to coat both sides; refrigerate overnight to marinate.
- For the chimichurri sauce, dump all its ingredients into a blender and blend until roughly pureed.
- Spoon it into an airtight container and refrigerate until necessary.
- To cook the steak, drain out the slab of meat from the marinade and place it on a hot grill grate.

- Grill each side for 5 minutes to cook to medium doneness and transfer onto a cutting board.
- Allow to cool slightly for 10 minutes and cut it into thin slices.
- Toss the boiled sweet corn with basil leaves and olive oil until well combined and set aside.
- Arrange the beef strips along each tortilla and spoon the prepared sauce over it.
- Top it up with the corn mixture and wrap the tortilla into a roll.
- Serve right away.

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