

# MARLEY SPOON



## Chimichurri Beef Wraps

 20-30min  2 Portions

Celebrate the colour and festivities of Rio Carnival with these flavour-packed beef wraps drizzled with a classic chimichurri sauce. The Carnival in Rio de Janeiro is held before Lent every year and is considered the biggest carnival in the world with over two million people on the streets each day.

## What we send

- baby spinach
- 1 birds eye chilli, 3 garlic cloves, coriander, rosemary
- tomato
- pita bread <sup>1</sup>
- grass-fed beef flank steak
- lime

## What you'll require

- caster sugar
- extra virgin olive oil
- sea salt and pepper

## Utensils

- foil

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1). May contain traces of other allergens.

## Nutrition per serving

Energy 590.0kcal, Fat 23.2g, Proteins 42.6g, Carbs 47.8g



### 1. Prepare marinade

Preheat oven to 180C. Pick **rosemary** leaves and coarsely chop. Chop **2 garlic cloves**. Zest the **lime**. Place the rosemary, garlic, **lime zest**, 1 tbs **oil** and some **sea salt and pepper** in a shallow dish and stir well to combine.



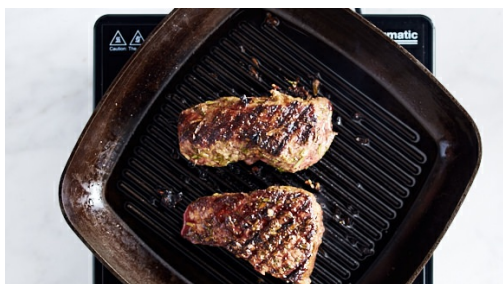
### 2. Marinate beef

Place the **meat** in the dish and turn to coat. Marinate for 15 mins.



### 3. Make chimichurri

Meanwhile, chop the **chilli** (deseed for less heat if you prefer). Coarsely chop the **coriander** including the stems. Juice the **lime** and place 2 tbs in a blender with the chilli, 1 tsp **sugar**, 1 tbs **oil**, **remaining garlic**, **chopped coriander** and some **sea salt and pepper**. Blend until smooth.



### 4. Chargrill beef

Preheat a chargrill pan (or barbecue) over high heat until hot. Cook the **beef** for 3-4 mins each side (needs to be rare). Transfer to a board and rest for 5 mins.



### 5. Heat wraps

Meanwhile, wrap the **pitas** in foil and heat in the oven for 5 mins until softened.



### 6. Assemble wraps

Meanwhile, thinly slice the **tomato**. Slice the **beef** against the grain. Unwrap **pitas** and fill each one with **spinach**, tomatoes, beef and **chimichurri sauce**.