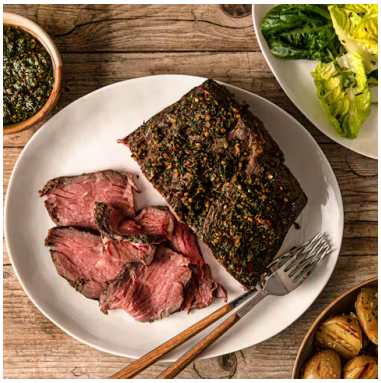


Roasted Asado with Chimichurri and Rosemary Potatoes

110–120 Min

Ingredients 4 Portions

= Kotányi Produkte

For the meat

100 ml	Olive oil
1 kg	Piece of roast beef
30 ml	Herb vinegar
50 g	Archive: BBQ Chimichurri

For the rosemary potatoes

800 g	Potatoes, small, waxy
2 tbsp.	Olive oil
2 tbsp.	Rosemary, Chopped

For the salad

1	Lettuce
50 ml	Olive oil
1 pcs.	Lemon
1 tbsp.	Chives, Chopped

Preparation

1. To make the marinade, mix Kotányi Argentinian Chimichurri with olive oil. Place the roast beef in a large freezer bag and add half the marinade and seal. Shake the freezer bag a few times until the meat is completely coated. Then place in the fridge for 24 hours.
2. The next day, remove the meat from the fridge one hour before you want to prepare it. Then place the meat on a hot grill and grill briefly and evenly on both sides. Move the meat out of the direct heat of the grill and leave to cook through for approximately one hour. The temperature inside the meat should be approximately 56 °C.
3. Parboil the potatoes in salted water for 10 minutes, drain and cut in half. Mix the potatoes with the rosemary, olive oil and a little sea salt. Then grill in a grill pan for 20 minutes under indirect heat.
4. Pick some salad leaves, wash them and mix with olive oil, lemon juice, chives and a little sea salt.
5. Allow the meat to rest for 10 minutes and make a sauce out of the remaining chimichurri marinade and vinegar.
6. Cut the meat into thin slices and drizzle with the chimichurri sauce. Serve with the potatoes and salad.

VIDEO
The perfect accompaniment: baked vegetables