



FIFA
WORLD CUP
Qatar 2022

FOX

BIFE À CAVALO



MAKES 2-4 SERVINGS

DESCRIPTION

Inspired by the breakfast dishes of Portugal, Brazil and Argentina, this take on steak and eggs packs a flavorful punch.

PREP

45min.

COOK

15min.

TOTAL

75min.

INGREDIENTS

Apple Cider Simple Syrup

1 tablespoon kosher salt; 3 teaspoons freshly ground black pepper; 16 ounce ribeye or strip steak

Chimichurri

1 bunch parsley leaves, minced; 1 bunch cilantro leaves, minced; 4 large garlic cloves, minced; 1 small shallot, minced; 2 fresno chiles, seeded and minced; 2 teaspoons dried oregano; ½ cup olive oil; ¼ cup red wine vinegar; 2 teaspoons kosher salt

SPECIAL EQUIPMENT

Pitcher

PROCEDURE

1 – Prepare the steak: Season your steak liberally on all sides with the salt and pepper and let come to room temperature while you make the chimichurri.

2 – In a mixing bowl, combine the parsley, cilantro, garlic, chiles, oregano, olive oil, vinegar and salt. Toss to combine and check for seasoning.

3 – Cook your steak: Heat a large skillet over medium-high heat. Once hot, place the fatty side of your steak on the pan to begin rendering the fat. Once enough fat has melted into the pan, flip the steak and cook until a golden brown crust begins to form. Flip the steak again and continue cooking until your desired doneness.

4 – Serve the steak with the chimichurri, fried egg, rice and salad.



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OFFICIAL BROADCASTER