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## Grilled Molokai Livestock Cooperative Flank Steak with Chimichurri Sauce

Yield: 4 servings

4 pieces Molokai Livestock Cooperative Flank Steak, 5 oz. per Steak  
4 bags Vacuum Sealing Bags

2 Tbsp. Parsley, coarsely chopped  
1 Tbsp. Red wine vinegar  
1 Cloves Garlic, large cloves, minced  
½ Tbsp. Oregano leaves, chopped  
½ tsp. Crushed red pepper  
TT Kosher salt  
TT Ground pepper  
2 oz. EVOO

TT Kosher Salt



1. Place flank steak in bag
2. Vacuum seal steaks
3. Using a thermal circulator. Place Steaks into a Hot water bath set at 130° F for 45 minutes
4. While waiting for the steaks to cook, Mix the chimichurri ingredients together
5. After 45 of cooking, remove the steaks from the bags and place on a hot grill to develop grill marks
6. Remove from the grill and slice thinly across the grain of the meat
7. Season beef with Kosher salt and serve with Chimichurri Sauce