



May 2017

provided by



800.527.2825 | SavalFoods.com

Suggested Sell Price: \$12.99
 Food Cost: \$4.73
 Food Cost %: 37%
Profit: \$8.26

INGREDIENTS

- #57190 1ea Vein Steak- 8oz
- #59102 1ea Stone Fire Naan Bread
- 1.5C Power Mix*
- #22166 5C Baby Kale
- #22555 5CBroccoli Slaw (@1#)
- #22026 5C Brussel sprouts,
charred and sliced
- 1/4C Harissa Ranch*
- #68456 1can Chipotle peppers in Adobo
- #18584 2Tbsp Tomato paste
- #62810 12oz Roland roasted red peppers
- #22147 3ea Garlic cloves
- #22472 2Tbsp Cilantro stems, chopped
- #68210 1/4C Olive oil
- #99066 1tsp Caraway seeds
- #85205 1tsp Ground Cumin
- #44900 1 cup Ranch Dressing
- #90042 2Tbsp Black Beans
- 1.5 Tbsp Chimichurri Sauce*
- #22253 ½ bunch Italian flat leaf parsley
- #22472 1bunch Cilantro
- #22480 2Tbsp Oregano, fresh
- #22147 12ea Garlic Cloves
- #68210 1.5C Olive Oil
- #67100 1/2C Roland red wine vinegar
- #22236 2-3pc Charred red onion rings



3 Ways CHIMICHURRI STEAK SANDWICH APPETIZER OR SALAD

PROCEDURE

Season steak with salt and pepper and sear on hot skillet or flat top grill. Cook to medium rare or desired temperature and allow to rest 1-2 minutes before slicing. Slice meat thin, against the grain. Meanwhile toss power slaw and black beans with the harissa ranch dressing and fill a warmed naan bread. Add the sliced steak and drizzle with Chimichurri sauce- serve. Top with optional charred onion rings if desired.

**Below recipes yield more than needed for each dish:*

Power Mix Toss all veggies together and reserve.

Chimichurri Sauce Combine all ingredients except the oil and puree in the food processor. Add oil slowly then season with salt and pepper. Reserve. **Harissa** Combine all ingredients except oil in food processor and start chopping. Slowly add in oil, and reserve. To make Harissa Ranch: Add 1Tbsp of Harissa paste to 1C of Ranch Dressing and mix well.