



## JERNEJ KITCHEN

# ARGENTINIAN STEAK WITH PICO DE GALLO

*Argentinian steak with pico de gallo is a simple grill recipe to make at home. Serve this juicy steak with pico de gallo and corn tortillas for dinner.*

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	15	MINUTES (+ HEATING UP THE GRILL)

### ARGENTINIAN STEAK WITH PICO DE GALLO

300 g (1x 10 ounce) argentinian steak

1 [Pico de Gallo](#)

4 large corn tortillas

### TOOLS AND EQUIPEMENT

kitchen knife  
cutting board  
bowl  
grill

### PREPARE THE GRILL

Heat your gas grill or fire up the grill to get the grill temperature to about 250 °C - 300 °C or 480 °F - 570 °F. When the grill is hot, clean the rack with a long brush. Take the meat out of the fridge at least 30 minutes before grilling. Make the Pico de Gallo while you wait (get the recipe on our blog).

### GRILL THE STEAK

Place the beef in the hottest area on the grill and cook the meat for 3 - 4 minutes, covered, turning once while grilling. Transfer the steaks to direct heat or to the hottest place on the grill. There, grill for another 1 - 2 minutes or until the steak is caramelized or until the thermometer shows 54 °C / 129 °F (for medium) when stuck into the thickest part of the meat. When the steak is grilled, remove it from the heat and set it aside for 5 minutes to rest.

### SERVE

Add the corn tortillas to the grill and cook for a few seconds on each side or until golden. Cut the steak into thin slices. Serve with warm corn tortillas and pico de gallo.