



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.