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FLANK STEAK WITH GREEN SALSA VINAIGRETTE

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Fresh herbs are the base for an international array of pungent sauces that are so full of flavor you don't need to add lots of fat or salt. This green salsa is based on a favorite herb pure from Argentina that is spooned onto grilled meats. What we like about it is it packs a real flavor wallop and is versatile: use on red meat, poultry, seafood or even tofu. You can even spoon it into bowls of summer gazpacho or bean soup. If it's summer and you've got lots of herbs in your garden, throw some in with the parsley!

Makes 4 Servings

Prep Time: 10 minutes

Cook Time: 10 minutes

Salsa

- 1 cup parsley, thick stems removed
- 4 cloves garlic, coarsely chopped
- 2 shallots, coarsely chopped
- 1 small jalapeño chile, stemmed, seeded, coarsely chopped
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lime or lemon juice
- 1/2 teaspoon kosher or coarse sea salt
- 1/4 teaspoon ground cumin

Steak

1 pound flank or top round steak

1. Combine all salsa ingredients in food processor or blender. Process mixture, in on-off bursts, until coarsely chopped. Scrape down sides of work bowl with a rubber spatula; continue to process until very finely chopped. Spoon into small bowl; cover and refrigerate until ready to serve (this can be made up to 24 hours ahead.)
2. Heat grill or broiler to high heat. Cook steak until desired doneness. Slice diagonally across grain and serve with spoonfuls of salsa.

On the side...

- **Barley pilaf...** Cook 1 cup of quick-cooking barley according to package directions, using beef broth instead of water.
- **Roasted asparagus and tomatoes...** Cut cherry tomatoes in half. Trim the asparagus. Drizzle halved cherry tomatoes and trimmed asparagus spears with olive oil; season with kosher salt and freshly ground pepper. Roast in a 425° F oven for 20 minutes or until tender.

