

## GRILLED STEAK SANDWICHES W/ CHIMICHURRI & BELL PEPPERS

1 cup (packed) fresh Italian parsley  
1 cup (packed) fresh cilantro  
3 tablespoons white wine vinegar  
2 tablespoons chopped fresh oregano  
2 garlic cloves, peeled  
1/2 teaspoon dried crushed red pepper  
2/3 cup plus 1/4 cup olive oil

2 large bell peppers (preferably 1 red and 1 yellow), cut into 3/4-inch-wide strips  
2 12-ounce rib-eye steaks  
4 sourdough demi-baguettes, halved horizontally

Prepare barbecue (medium-high heat). Combine first 6 ingredients in processor; add 2/3 cup oil and puree until almost smooth. Season chimichurri with salt and pepper.

Brush pepper strips, steaks, and cut side of bread with remaining 1/4 cup oil. Sprinkle peppers and steaks with salt and pepper. Grill peppers until tender, about 5 minutes per side. Grill steaks to desired doneness, about 4 minutes per side for medium-rare. Grill bread, cut side down, until beginning to brown lightly, about 2 minutes. Thinly slice steaks crosswise; divide among bread bottoms. Spoon chimichurri over steak (about 1/4 cup per sandwich), then top with pepper strips. Cover with bread tops and serve.

### **Recipe Remix:**

Toss any remaining *chimichurri* sauce with potato wedges and roast in 400°F oven until just tender, about 40 minutes.

Courtesy of Bon Appétit . June 2005

