

Grilled Sirloin Steaks marinated in Sicilian Salsa Verde

Serves: 4

Ingredients:

2 pounds sirloin steak
1 tablespoon capers
2 anchovies (or an additional tablespoon of capers)
2 cloves garlic, roughly chopped
Zest and juice of 1 lemon
½ teaspoon crushed red pepper flakes
¼ teaspoon ground black pepper
1 cup fresh parsley, stems removed
1 cup assorted fresh herbs* (see note)
1 cup extra virgin olive oil

*I use ¾ cup fresh basil leaves, 2 tablespoons fresh thyme leaves and 2 tablespoons fresh oregano leaves, but mint, cilantro, marjoram and other leafy herbs also work well.

Directions:

Place the steaks in a baking dish and lightly season with kosher salt and ground black pepper on both sides. Let the beef rest at room temperature until the marinade is ready.

In the bowl of a food processor or blender, pulse the capers, anchovies, garlic, lemon zest and juice, crushed red pepper flakes and pepper until coarsely ground. Add the fresh parsley and basil leaves and process until the mixture is finely chopped.

With the processor running, add the olive oil slowly through the feed tube or blender opening and blitz until fully combined, about 30 seconds. The anchovies are already salty, so taste the salsa before adding any additional salt and adjust the flavors as desired.

If you don't have a food processor or blender: Finely chop the ingredients and place them in a medium bowl; stir until well combined. Slowly add the olive oil, whisking constantly until fully incorporated, about 1 minute. The salsa verde may be used immediately or refrigerated in an airtight container for up to 1 week.

Pour half of the salsa verde over the steaks and turn each steak until it is fully coated in the marinade. Add more marinade, as necessary. Cover the dish with plastic wrap and refrigerate for at least 2 hours or up to 6 hours.

To grill:

Make sure the grill is clean and lubricated with vegetable oil before cooking the steaks. Heat the grill to medium-high heat, approximately 375 to 400 degrees.

Place the steaks directly on the hot grill and cook until grill marks are set on the bottom, about 4 to 5 minutes per side. Wait at least 3 minutes before lifting or moving the steaks to prevent them from sticking to the grate.

Flip the steaks and repeat this process, lowering the heat, if necessary, until the steaks have reached your desired temperature. Cooking times will vary depending on the thickness of the steaks, so use a meat thermometer to ensure accuracy and begin checking the temperature after 8 minutes.

Transfer the steaks to a cutting board and let them rest for 5 minutes before carving. Serve the steaks with the remaining salsa verde on the side and good crusty bread for dipping.

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