

Less than 1 hour

Serves 2-4

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Ingredients

- 2 wagyu steaks (such as porterhouse or ribeye)
- Salt and milled pepper

Chimichurri:

- ½ punnet (10g) fresh coriander
- ½ punnet (10g) fresh parsley
- 1-2 red chillies, deseeded and chopped
- 2 cloves garlic, grated
- ⅓ cup (80ml) olive oil blend
- Juice (60ml) of 1 lemon
- Juice (30ml) of 1 lime
- ⅓ fresh pineapple, finely chopped

Method

1. Take steaks out of the fridge 30 minutes before braaiing, remove from vacuum packaging and cover with a clean tea towel.
2. Prepare hot coals – you should be able to hold your palm just above the grid for 5 seconds.
3. Season steaks generously.
4. Sear steaks over high heat, cooking just 2 minutes a side for a medium-rare steak. (Because of the high fat content, this meat cooks quicker than normal beef steaks, so be careful not to overcook it.)
5. Set steaks aside to rest for 10 minutes.
6. Combine chimichurri ingredients. (Make this sauce just before serving to retain its bright colour and zesty flavours.)

7. Serve steak with chimichurri.

GOOD IDEA:

For a tropical sauce that packs more flavour, add $\frac{1}{4}$ cup (60ml) finely diced or sliced firm papaya or kiwi. Also, braai the pineapple chunks before chopping them – this sweetens the pineapple slightly and adds a smoky flavour to your sauce.

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