

BRASA PISCO

Peruvian Rotisserie & Craft Drinks

Bistec a Lo Pobre

Ingredients

10oz New York strip (cooked to desired temperature)
1 fried egg (as preferred)
Sweet plantains
Steak fries
Side of White Rice (if desired)
Chimichurri Sauce (Recipe Follows)



Preparation/Directions:

1. Season New York Strip to desired taste
2. Pan Sear Steak to desired temperature
3. Fry French Fries in Vegetable Oil
4. Slice Plantains and Fry in Vegetable Oil
5. Fry one egg
6. Place cooked steak a top of French fries
7. Place cooked egg a top of Steak
8. Place fried plantains on the side
9. Place side of white rice on the side
10. Finish plate with Chimichurri Sauce.

Chimichurri Sauce

½ bunch of cilantro
½ bunch of parsley
1 tbsp. toasted oregano
1 oz. red wine vinegar
1 oz. lime juice
3 oz. vegetable oil
1 tsp minced garlic
Salt and pepper to taste

Blend all ingredients using a blender