

Grilled Tri Tip with Chimichurri Sauce and *Provoleta*

www.thetritipguy.com



This recipe is inspired by Argentinian cooking. **There are three parts to this amazing meal: the tri tip marinade, the chimichurri sauce, and a popular Argentinian side dish called *provoleta* (grilled provolone cheese).**

1) Marinade your 2-3 lb tri tip roast for at least 3 hours (but no more than 6 hours). Use this unique homemade blend:

- 1/4 cup red wine vinegar
- 2 tablespoons minced garlic
- 1 tablespoon fresh oregano,
- 1/2 teaspoon crushed dried red pepper

Directions: Combine ingredients into a small mixing bowl and stir. Place the tri tip in a gallon sized storage zip bag and add the marinade. Make sure that the marinade coats the entire roast. Place the bag in the refrigerator.

2) After the tri tip is done marinading, put your roast on a medium-heat grill. [Click here](#) for a great video on how to grill a tri tip roast.

3) While the tri tip is cooking, make the chimichurri sauce.

- 1 cup fresh cilantro, tightly packed
- 2 Tbsp. fresh oregano leaves, tightly packed
- 3 cloves of garlic
- 2 Tbsp. red wine vinegar
- ¼ tsp sea salt
- ¼ tsp freshly-ground black pepper
- ½ tsp red pepper flakes
- ½ cup good-quality olive oil

Directions: Take all of the ingredients except for the olive oil and place it in a food processor or blender. Puree the ingredients and mix in the olive oil. Refrigerate until it is time to serve the meal.

By the way - this sauce is seriously AMAZING. Not only does this make a delicious topping to your tri tip, but it is a tasty bread dip.

4) After you make the chimichurri sauce, prepare the *provoleta*. This will be the last thing you will cook because you want to serve it hot. These measurements serve 4-6 adults).

- 1 round wheel of provolone, about 1-inch thick
- 2 tablespoons Olive Oil
- 2 teaspoons crushed red pepper flakes
- 2 tablespoons small oregano leaves
- 1/2 teaspoon crushed red pepper
- 6 grape tomatoes, halved

5) After your tri tip is finished cooking, remove it from the grill and allow it to rest for 10 minutes. **While the tri tip roast is resting, cook the *provoleta*.**

Directions: Get your grill up to 450°. Place the cast-iron skillet on the grill grates until hot. Coat the cheese with the olive oil. Add the cheese and sprinkle with 1 tablespoon of the oregano and 1/4 teaspoon of the crushed red pepper. Cook until the cheese begins to melt and brown on the bottom, about 2 minutes. Flip the cheese and cook until the bottom begins to melt and brown, about 2 minutes. Sprinkle the remaining 1 tablespoon of oregano and 1/4 teaspoon of crushed red pepper and top with the grape tomatoes. Cook until the cheese is melted and the tomatoes are warmed through - about 4 minutes.

6) **When the *provoleta* is finished, cut the tri tip roast. When you are plating the food, take a spoonful of chimichurri sauce and pour it over the tri tip (make sure you stir the sauce before pouring as the olive oil will separate from the other ingredients).** Serve the meal with a slice of *provoleta* and some crusty bread.

To see a video of this recipe, head over to our website at:

www.thetritipguy.com/tri-tip-chimichurri