

## Grilled Steak Tips with Chimichurri

### Ingredients:

- 1 lb Beef tips, or more to taste
- 1 tbsp Canola oil
- 1 pinch Salt and ground black Pepper to taste
- 1 cup minced flat-leaf Parsley
- ½ cup Olive oil
- ¼ cup red wine Vinegar
- 1 small red Onion, minced
- 3 cloves garlic, minced
- 2 tbsp pureed Chipotle peppers in Adobo sauce
- 2 tbsp smoked Paprika
- 1 tbsp dried Oregano

### Directions:

Preheat an outdoor grill for high heat and lightly oil the grate

Toss beef tips with canola oil in a bowl; season with salt and pepper.

Grill steak tips until they are beginning to firm but still slightly pink in the center, 2 to 3 minutes per side.

Mix parsley, olive oil, red wine vinegar, red onion, garlic, chipotle peppers, paprika, and oregano together in a bowl; toss with grilled steak tips.