



Spice Crusted Beef with Chimmichurri



the Combi Wave™ 3 in 1

Breville®

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Prep: 15 minutes / Cook: 1 hour



Serves: 6 – 8



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1 x 3-pound (1.4kg) boneless beef roast, trimmed
1 tablespoon extra-virgin olive oil
1 tablespoon kosher salt
1 tablespoon paprika
1 tablespoon ground mustard
2 teaspoons ground cumin
1 teaspoon freshly cracked black pepper

Chimichurri

½ cup (120ml) extra-virgin olive oil
½ cup finely chopped Italian parsley
½ cup finely chopped cilantro
¼ cup (60ml) sherry vinegar
¼ cup finely chopped shallot
2 cloves garlic, minced
1 teaspoon red chili flakes
Kosher salt

Method

1. Using kitchen string, truss roast in ¾-inch (2cm) intervals. Combine olive oil, salt and spices in small bowl and rub all over roast.
2. Place roast in Combi Crisp pan and place in microwave in low position. Press **FOOD MENU** and select **COOK**, then **BEEF**, 3.0 lbs. Press **START** to begin cooking.
3. Make Chimichurri: Combine all ingredients in a small bowl, season with salt and reserve.
4. Let roast rest, covered, for 10 minutes before slicing and serving with Chimichurri.