

Sous-Vide Steak with Sausage and Beans and Chimichurri Salsa

Recipe By Yussi Weisz



Cooking and Prep:  6 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

You can enjoy grilling season without leaving the comfort of your air conditioning! Yussi is back with his take on an indoor "grilled" steak. He pairs it with a stunning chimichuri and a sausage and beans side you won't believe! Leave the charcoal at the store and break out your cast-iron! Grilling season is moving inside!

[Watch the full video here!](#)

Ingredients (23)

Steak

- minute roast
- Gefen Olive Oil**, for searing
- 1 sprig rosemary
- 2 cloves garlic

Chimichurri Salsa

- 1 bunch parsley
- 1/2 bunch cilantro
- 3 cloves garlic
- 1/4 cup **Kedem Red Wine Vinegar**
- 1/3 cup dried oregano
- dash of crushed red pepper
- black pepper
- salt
- 4 tablespoons **Gefen Olive Oil**
- juice of 1 lime

Sausage and Beans

- 1 package **Meal Mart Hot Italian Sausage**, diced large
- shallots, diced
- 6 cloves garlic, minced
- salt
- pepper
- 5–6 grape tomatoes, diced
- 2 cups cooked white beans
- 1/4 cup water

Sommelier Suggests

- Psagot Edom**
-

Start Cooking

Prepare the Chimichurri

1. Blend all ingredients except lime juice in a food processor, adding additional olive oil as needed. Add lime juice and mix well.

Prepare the Steak

1. Sous vide the steak at 130 degrees Fahrenheit for five and a half hours.
2. When finished, remove from bag and season with salt and pepper.
3. Heat oil in a skillet. Add aromatics to the oil. Sear steak in hot oil for two minutes on each side. Remove and let rest before slicing.

Prepare the Sausage and Beans

1. In the same skillet (do not wipe clean), place the sausage and shallots. Heat over medium heat. Add garlic, salt, and pepper.
2. When sausage and shallots have browned, add white beans and water. Cook until beans are tender.