

Grilled Chimichurri Steak Potato Power Bowl: A Protein-Packed Meal

The combination of grilled steak and chimichurri sauce adds a burst of flavor to the dish.



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb of steak (sirloin, flank, or skirt steak work well)
1 cup of chimichurri sauce
4 medium-sized potatoes
1 red bell pepper
1 yellow bell pepper
1 red onion
1 tablespoon of olive oil
Salt and pepper to taste
Serving size: 4
Prep time: 15 minutes
Cook time: 20 minutes

DIRECTIONS

1. Start by preheating your grill to medium-high heat.
2. While the grill is heating up, wash and cut the potatoes into small cubes. Place them in a pot of boiling water and cook for 10-12 minutes until they are fork-tender.
3. While the potatoes are cooking, prepare the vegetables. Cut the bell peppers and red onion into bite-sized pieces.
4. Once the potatoes are cooked, drain them and set them aside.
5. Season the steak with salt and pepper on both sides.
6. Place the steak on the grill and cook for 4-5 minutes on each side for medium-rare. Adjust the cooking time according to your preference.
7. While the steak is cooking, toss the vegetables with olive oil, salt, and pepper.
8. Place the vegetables on the grill and cook for 5-6 minutes, stirring occasionally.
9. Once the steak is cooked, remove it from the grill and let it rest for 5 minutes before slicing it against the grain.
10. Assemble the power bowls by dividing the potatoes, grilled vegetables, and sliced steak among four bowls.
11. Drizzle chimichurri sauce over the bowls and serve immediately.
12. Pro tip: For an extra burst of flavor, you can marinate the steak in the chimichurri sauce for 30 minutes before grilling.

TIPS FOR SUCCESS

Here are a few tips and variations to make this recipe even more delicious: If you don't have a grill, you can cook the steak and vegetables in a skillet on the stovetop.

For a vegetarian option, you can substitute the steak with grilled tofu or tempeh.

Feel free to add other vegetables of your choice, such as zucchini, mushrooms, or corn.

If you prefer a spicier chimichurri sauce, add some red pepper flakes or a diced jalapeno to the sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grilled-chimichurri-steak-potato-power-bowl-a-protein-packed-meal/>