

Tri-tip Roast with Chimichurri Verde

Ingredients

For the marinade

- 1 cup chopped parsley
- 1 cup olive oil
- 6 - 8 garlic cloves, minced
- 3 Tbsp Spanish sherry vinegar
- 2 tsp ground cumin
- 1 tsp ground black pepper
- 1 tsp cayenne

For the roast

- 1 2lb tri-tip roast, trimmed
- 1 Tbsp olive oil

Directions

Mix all the marinade ingredients together. Place roast in a container large enough to fit it and pour 3/4th of the marinade over it, making sure it covers the whole surface. Marinate in the fridge for at least 1 hour and reserve the rest of the sauce.

Preheat oven or grill to 400°F.

Heat olive oil over high heat in a large frying or saute pan. Add the roast and sear on both sides. Transfer the roast to the grill and cook, covered, for 20-25 minutes, or place in a broiling pan and roast for 20-25 minutes for medium-rare. Serve with reserved chimichurri.