

# [BBQ Beef with Herb and Chilli Dressing](#)



Using kitchen staples and a bit of time for it to marinate, this budget cut of beef bursts with flavour.

## **Ingredients**

500g beef top round steak

½ tsp chilli flakes

2 tbsp red wine vinegar

2 garlic cloves, crushed

½ tsp dried oregano

Dressing:

2 tbsp fresh parsley, chipped

¼ tsp ground celery seeds

¼ tsp salt

¼ tsp garlic powder

1 lemon, juiced and zested

3 tbsp extra virgin olive oil and extra for cooking

## **Method:**

1. Combine chilli flakes, vinegar, garlic cloves and dried oregano. Place beef in a food safe ziploc bag and pour the marinade in, to coat. Close the bag securely and marinate in the fridge overnight or for a minimum of 6 hours.
2. To make the dressing, add all the ingredients in a small bowl, stir to combine. Set aside until ready to use.
3. Remove steak from marinade. Season with salt and pepper. Lightly drizzle with olive oil.
4. Preheat barbecue or chargrill pan on medium. When hot, place the beef on. Cook for 5-10 minutes on each side until it reaches your desired doneness.
5. Remove from the grill, and place on a plate and let it rest for 5 minutes before slicing (reserving and adding any meat juices to the dressing).
6. Preheat barbecue or chargrill pan on medium. When hot, place the beef on. Cook for 5-10 minutes on each side until it reaches your desired doneness.
7. Remove from the grill, and place on a plate and let it rest for 5 minutes before slicing (reserving and adding any meat juices to the dressing).
8. Slice the beef thinly on a serving board and drizzle the dressing on top.