



PETITE TENDER FLATBREAD WITH CHIMICHURRI, CAMELIZED ONIONS, SHISHITO PEPPERS, AND SMOKED GOUDA

DIFFICULTY LEVEL: Intermediate

SERVINGS:

2

INGREDIENTS

Petite Tender Ingredients

- 4oz Sterling Silver Petite Tender, diced
- Kosher salt and fresh cracked pepper
- 2 Tbsp. grapeseed oil

Chimichurri Sauce Ingredients

- ½ cup parsley, minced finely
- ¼ cup cilantro, minced finely
- 1 Tbsp. fresh oregano, minced finely
- ¼ cup red wine vinegar
- 1 garlic clove, minced
- 1 tsp. shallot, minced
- 1 tsp. jalapeno, minced, seeds removed

Petite Tender Preparation

1. Season Petite Tender liberally and evenly with salt and pepper
2. Heat oil in a heavy bottomed Sautee pan over high heat.
3. Add Petite Tender and cook until browned, approximately 4-6 minutes, or until cooked to desired doneness.

Chimichurri Sauce Preparation

1. Combine all ingredients in a small bowl and season to taste with salt and pepper.

Caramelized Onions Preparation

1. Heat olive oil in a medium Sautee pan over medium-high heat.
2. Add onions and season with salt and pepper.
3. Stir to combine and reduce heat to medium-low

- ¾ cup extra-virgin olive oil
- Salt and pepper to taste

Caramelized Onions Ingredients

- 1 Tbsp. olive oil
- 1 large yellow onion, sliced
- 1 tsp. Kosher salt
- ½ tsp. fresh cracked pepper

Flatbread Ingredients

- ¼ cup roasted tomatoes, quartered
- ¼ cup shishito peppers, roasted and sliced
- 4 oz smoked gouda
- 1- 12" Flatbread, lightly grilled

4. Cook, stirring frequently until well browned and caramelized. Remove and reserve

Assembly

1. Preheat oven to 400°
2. On pre-grilled flatbread, top with caramelized onions, petite tender, roasted tomatoes, shishito peppers, and smoked gouda.
3. Place on a sheet tray and cook until cheese is melted and ingredients are warmed through.
4. Remove and top with chimichurri sauce.