

BBQ Hanger Steak with Spicy Parsley Pesto



Ingredients

4 hanger steaks	1/4 cup pine nuts
1 bunch fresh parsley	1 tsp salt
1 green chili, de-seeded	1/2 cup good quality extra virgin olive oil
1 lemon, zested and juiced	1 cup Greek yoghurt
2 tsp sumac	

Directions

Step 1 – Pick a few leaves from the bunch of parsley and set aside for garnish. Place the rest of the parsley into a food processor along with the green chili, 1 tsp sumac, the pine nuts, salt and olive oil. Blitz in the food processor until a coarse paste is formed. Set aside.

Step 2 – Preheat the BBQ to high heat (230° to 290°C). If you are using a charcoal grill, keep a small part of the charcoal grate clear of briquettes or charcoal as a safety zone of indirect heat.

Step 3 – Coat the steaks lightly with olive oil and sear over high heat for approximately 4 minutes, or until cooked to your liking. Hanger steak is best served medium-rare, to an internal temperature of around 52°C. Remove the steak from the BBQ and cover with foil to rest.

Step 4 – While the steak is resting, spread the Greek yoghurt across a serving platter and sprinkle with the remaining sumac. Slice the steak into 1cm slices, arrange over the yoghurt, drizzle with the parsley pesto and garnish with the parsley leaves. Serve immediately.

