SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Denver Steak with Fresh Chimichurri

A bold, beautifully marbled cut with bright herb flavor.



Bold Flavor • Beautiful Marbling • Ranch Raised

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Wagyu Denver Steak

with Fresh Chimichurri

PREP 15 MIN • COOK 8–12 MIN • REST 5–10 MIN • SERVES 2–3

INGREDIENTS

- [ ] 2 Sunday River Ranch Full-Blood Wagyu Denver steaks (about 8–12 oz each; thickness varies)
- [ ] Kosher salt and freshly cracked black pepper
- [ ] 1 tsp high-heat oil, as needed
- [ ] 1/2 cup finely chopped fresh flat-leaf parsley
- [ ] 2 tbsp finely chopped fresh oregano (or 2 tsp dried)
- [ ] 2 garlic cloves, minced
- [ ] 2 tbsp red wine vinegar
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 1/4 tsp red pepper flakes; salt to taste

THE METHOD

1. Make sauce Stir parsley, oregano, garlic, vinegar, oil and pepper flakes. Season to taste; let stand 10 minutes for flavors to mingle.

2. Prepare Pat steaks dry and season generously with salt and pepper.

3. Sear Heat cast iron over medium-high. Add oil if needed; sear steaks 2–4 minutes per side, depending on thickness. Check with a thermometer.

4. Rest Move steaks to a board and rest 5–10 minutes.

5. Serve Slice thinly against the grain and spoon chimichurri over top.

RANCH TIP

Denver steak has excellent marbling; slice against the grain for tenderness.

For medium-rare preference, target a final 130–135°F, including carryover heat.

USDA guidance: cook whole steaks to 145°F and rest at least 3 minutes.