

Chivito

Yield: 4 serves | **Rating:** 4/5 | **Prep:** 5 min | **Cook:** 10 min | **Source:** thestranger.online

Chivito is the national dish of Uruguay. It is a thin slice of tender cooked beef steak (churrasco), with mozzarella, ham, tomatoes, mayonnaise and black or green olives, and commonly also bacon, fried or hard-boiled eggs, served as a sandwich in a bun, often accompanied by skinny chips

Additions could include such things as red beets, peas, grilled or pan-fried red peppers, and slices of cucumber, may be added.

In Argentina a sandwich of this style is called lomito.

Ingredients

- 454 g steak (boneless rib, , sliced horizontally into 4 thin steaks, you can ask the butcher to do this)
- 1 Coarse salt
- 4 sandwich rolls (or baguettes)
- 118 ml aioli
- 4 0.25" pancetta (slices)
- 30 ml oil (olive)
- 4 eggs (large)
- 4 ham (slices)
- 113 g queso blanco (or Monterey Jack)
- 4 lettuce (Boston or Romaine leaves)
- 2 tomatoes (sliced)
- 2 peppers (roasted)



Instructions

1. Using a meat mallet or rolling pin pound the steaks lightly until they are evenly about 1/4" thick. Sprinkle lightly with salt to taste.
2. Slice the rolls and spread aioli on both the halves then set aside.
3. Heat heavy based cast-iron griddle over a medium high heat. As it is heating, crisp the pancetta on the griddle, turning once then set aside. When the griddle is hot enough for a drop of water to sizzle on the surface, add the steaks, cook them without moving, for 2 minutes. Turn and cook for another minute, or until done to taste.
4. Meanwhile heat the oil until it shimmers, then fry the eggs until the whites are cooked but the yolks are still runny, alternatively use your favourite method to poach the eggs.
5. Create the sandwich, place a steak on the bottom half of each of the rolls and top with a slice each of ham, cheese, pancetta and a fried egg. Layer the other halves with the lettuce, tomatoes, and roasted pepper, and form the sandwich.
6. Slice in half and serve.