Provoleta (Grilled Provolone Cheese)

[**DAVID TANIS**](https://cooking.nytimes.com/ourcooks/david-tanis)

* **YIELD**4 to 6 servings
* **TIME**30 minutes

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Karsten Moran for The New York Times

In Argentina, a thick slice of provoleta, a provolone-type cheese, is cooked over coals until browned and bubbling, then served as a mouthwatering appetizer with bread.

INGREDIENTS

FOR THE CHIMICHURRI:

* **½** **cup finely chopped parsley**
* **1** **tablespoon finely chopped fresh oregano or 1 teaspoon dried**
* **2 or 3** **garlic cloves, minced**
* **½** **cup extra-virgin olive oil**
* **Salt and pepper, to taste**
* **Large pinch of crushed red pepper**
* **1** **tablespoon red wine vinegar**
* **2** **tablespoons cold water**

FOR THE CHEESE:

* **8** **ounces provolone cheese, sliced at least 1 inch thick**
* **1** **tablespoon roughly chopped fresh oregano or 1 teaspoon dried**
* **½** **teaspoon crushed red pepper**
* **1** **baguette, sliced in 1/2-inch rounds, toasted, if desired**

PREPARATION

1. Make the chimichurri: In a small bowl, stir together the parsley, oregano, garlic, olive oil, salt and pepper, crushed red pepper, vinegar and water. Thin with a little more water, if necessary, to make a pourable sauce. Set aside to let flavors meld. Sauce may be prepared up to 1 hour in advance.
2. Set a small cast-iron pan over medium-high heat (or over hot coals). When pan is hot, put in the cheese. Sprinkle with half the oregano and crushed red pepper.
3. Cook for about 2 minutes, until the bottom begins to brown. Carefully flip the cheese with a spatula and cook for 2 to 3 minutes more, until the second side is browned and the cheese is beginning to ooze. Transfer cheese to a plate and sprinkle with remaining oregano and crushed red pepper. Serve immediately, accompanied with bread and chimichurri. (Alternatively, finish the cheese by putting it under the broiler or in a hot oven.)