

Grilled Skirt Steak with Chimichurri Sauce

Serves 6

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

3 garlic cloves, peeled
1/4 cup fresh cilantro leaves
1/4 cup fresh flat-leaf parsley leaves
1 tbs fresh thyme leaves
1/2 tbs fresh oregano leaves
1 tbs crushed red pepper flakes
Zest of 1 lemon
2 tbs red wine vinegar
1/4 cup plus 2 tsp olive oil
Two 1-lb prime-grade skirt steaks
(about 1/2 inch thick), fat trimmed



Method

1. In a food processor, mince garlic. Add cilantro, parsley, thyme, and oregano and process until herbs are coarsely ground. Add red pepper flakes, lemon zest, and vinegar and process to blend. Slowly drizzle in 1/4 cup oil while mixing. Season sauce with salt and pepper.
2. Prepare a grill for direct high heat. Lightly coat steaks with remaining 2 tsp oil and season with salt and pepper. Grill, turning halfway through cooking, for 4 to 5 minutes per side for medium-rare doneness. Transfer to a cutting board and let rest for 5 minutes.
3. Using a sharp knife, slice steaks across grain. Divide steaks among 4 plates and spoon sauce over.