



Skirt Steak with Chimichurri Sauce

SERVINGS 2-4 **Ⓛ** **PREP TIME** 45 mins **COOK TIME** 6-8 mins

INGREDIENTS

- 1 (1 1/2-lb.) skirt steak (about 1/2' thick), cut it in half crosswise
- Kosher salt and freshly ground black pepper

For The Chimichurri Sauce

- Follow **La Fe Chimichurri Sauce Recipe** for ingredients & directions

DIRECTIONS

1. Sprinkle skirt steak lightly with salt and let sit at room temperature for 30 minutes. Pat dry with paper towels and season again with salt and black pepper.
2. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Cook 3-4 minutes per side until the meat is nicely charred and medium-rare.
3. Make the sauce by following the La Fe Chimichurri Sauce Recipe. Chimichurri can be prepared earlier than needed, and refrigerated for 24 hours, if needed.
4. Transfer steak to a carving board; let rest for 5-10 minutes. Thinly slice. Serve with Chimichurri Sauce.