

## Steak and Sides with Argentinean Chimichurri Sauce

Recipe by: Chef Jonathan Poyourow, RD, LD

Yield: 4 servings

### Ingredients:

½ cup red wine vinegar  
1 teaspoon salt  
3-4 garlic cloves, thinly sliced or minced  
1 shallot, finely chopped  
1 Fresno chili or red jalapeño, finely chopped  
1 cup fresh cilantro, minced  
1 cup fresh flat-leaf parsley, minced  
⅓ cup fresh oregano, finely chopped  
¾ cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper,  
to taste  
½ pound skirt steak (about ½ inch thick), cut it  
in half crosswise

### Method of Preparation:

1. Combine vinegar, 1 teaspoon salt, garlic, shallot, and chili in a medium bowl and let stand for 10 minutes.
2. Add the cilantro, parsley, and oregano and blend together, then add the oil, using a fork to whisk the mixture together to create the chimichurri.
3. Remove ½ cup chimichurri to a small bowl, season with salt to taste, and reserve as sauce. Put meat in a glass, stainless-steel, or ceramic dish. Toss with remaining marinade. Cover and chill for at least 3 hours, or overnight.
4. Remove meat from marinade, pat dry, and grill.
5. Sprinkle skirt steak lightly with kosher salt to taste, and let sit at room temperature for 30 minutes. Pat dry with paper towels and season again with additional salt and freshly ground black pepper to taste.
6. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Cook 3 to 4 minutes per side until meat is nicely charred and medium-rare.
7. Transfer steak to a carving board; let rest for 5-10 minutes. Thinly slice. Serve with the reserved sauce on the side.

