

Grilled Skirt Steak with Green and Smokey Red Chimichurri

Recipe courtesy Bobby Flay



Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	4 hr 35 min	Easy	4 servings
Cook Time:	10 min		

Ingredients

Green Chimichurri:

- 1 cup fresh flat-leaf parsley leaves
- 1/2 cup fresh mint leaves
- 1/2 cup fresh oregano leaves
- 1/2 cup canola oil
- 1/4 cup red wine vinegar
- 1 teaspoon crushed red pepper flakes
- 8 cloves garlic
- 1 1/2 pounds skirt steak, cut crosswise into 3 pieces

Smokey Red Chimichurri:

- 1 cup finely chopped fresh flat-leaf parsley
- 1/2 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 2 tablespoons finely chopped fresh oregano
- 1 tablespoon pureed chipotle in adobo
- 1 tablespoon smoked paprika
- 1/2 teaspoon crushed red pepper flakes
- 3 cloves garlic, finely chopped
- Kosher salt and freshly ground black pepper
- Flat-leaf parsley leaves, for garnish

Directions

For the green chimichurri: Combine the parsley, mint, oregano, canola oil, vinegar, red pepper flakes and garlic in a food processor and process until smooth.

Put the steak in a large baking dish, add the green chimichurri and turn to coat. Cover and refrigerate for at least 4 hours and up to 24 hours. Remove the steak from the marinade and place on a plate 30 minutes before grilling.

For the red chimichurri: Using a mortar and pestle, combine the parsley, olive oil, vinegar, oregano, chipotle, paprika, red pepper flakes, garlic and some salt and pepper.

Preheat a charcoal or gas grill to high heat.

Sprinkle the steaks with salt and pepper on both sides. Grill until charred on both sides and cooked to

medium-rare doneness, about 5 minutes per side. Remove from the grill and let rest on a cutting board for 5 minutes. Cut the meat across the grain into thin slices, top with the red chimmichurri and garnish with parsley leaves.



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