



CHEF'S
TALK

Churrasco con Chimichurri

(Argentinian Skirt Steak with
Chimichurri)



PREP TIME: 15 MINUTES COOK TIME: 8 MINUTES SERVES: 4

Ingredients

Rumba® Beef Outside Skirt (1 package)

Kosher salt and coarse-ground black
pepper to taste

CHIMICHURRI:

½ cup vegetable or olive oil

3 tablespoons red wine vinegar

½ cup finely chopped flatleaf parsley

½ cup finely chopped green onion

3 garlic cloves, finely chopped

1 red jalapeno or Fresno chili pepper,
seeded and deveined, finely chopped

1 shallot, finely chopped

1 teaspoon kosher salt

½ teaspoon dried oregano

¼ teaspoon crushed red pepper flakes

Instructions

Preheat grill to medium-high heat.

Cut beef outside skirt in half crosswise; season with
salt and black pepper.

To make chimichurri: combine all ingredients in a
bowl and stir to blend. (If grinding in a molcajete; grind
salt, parsley and garlic in molcajete, add remaining
ingredients and grind to desired consistency.) Taste
and adjust oil, vinegar or seasonings, as needed.

Place beef outside skirt on hot grill; cook for 2 to
4 minutes on each side or until meat is charred on
the outside and medium-rare inside or cooked to
desired doneness.

Transfer meat to cutting board and cover loosely
with foil; let rest for 5 minutes. Thinly slice and serve
topped with chimichurri sauce.