



Chimichurri

INGREDIENTS:

- 1 cup fresh Parsley
- 1 cup fresh cilantro
- 3 cloves garlic
- ½ cup olive oil (add more if needed to make a loose sauce)
- Salt and pepper to taste

DIRECTIONS:

Chimichurri

Mix everything in blender and enjoy!

For skirt steak and fingerling potatoes

1. Season steak with salt and pepper and sauté in pan for about 1 ½ mins on each side.
2. Boil fingerling potatoes until fork tender.
3. Add potatoes into hot pan with oil and sauté until crispy along with adding about 2 tablespoons of chimichurri.
4. Slice skirt and top with chimichurri.