ARGENTINE

Entraña with Chimichurri

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**15 min**	**8 min**	**Grill**	**Skirt steak**

Ingredients

- 800 g (1¾ lb) skirt steak, trimmed of silverskin and cut into 2 or 3 lengths
- 1½ tsp coarse salt
- 1 tbsp olive oil

CHIMICHURRI

- 1 bunch flat-leaf parsley, finely chopped (about 1 cup)

CHIMICHURRI (CONT.)

- 3 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp chilli flakes
- 80 ml (⅓ cup) olive oil
- 3 tbsp red wine vinegar
- ½ tsp salt

Steps

1. Stir the chimichurri ingredients together and let them sit at room temperature for at least 30 minutes.
2. Peel off any thick silverskin from the skirt so it does not curl and toughen on the grill.
3. Rub the meat with the coarse salt and oil, and leave at room temperature for 20 minutes.
4. Build a hot grill fire, with embers glowing and no flames licking up, or heat a cast-iron pan over high heat.
5. Grill the skirt for 2 to 3 minutes per side, until charred and still pink and juicy at 52°C (125°F). Do not move it around.
6. Rest on a board for 5 minutes.
7. Slice into pieces 10 cm (4 in) long, then cut against the grain into strips.
8. Spoon over half the chimichurri and serve the rest in a bowl.

Notes

- **Make ahead:** chimichurri improves overnight in the fridge.
- **Serving:** the Argentine parrilla way is with grilled provolone, chorizo and a simple tomato salad.
- **Other cuts:** flat iron and flank take the same treatment; add a minute per side.
- **Twist:** for a brighter, non-traditional chimichurri, stir in lemon zest and a pinch of smoked paprika.