



Chimichurri Skirt Steak Tacos

Recipe By JOE LASHER, SR.

SERVES: 4

STEAK:

- 1 lb. skirt steak
- 1 cup mojo marinade
- 8 corn or flour tortillas

- 1 cup cheese, shredded
- ½ cup of your favorite salsa
- 1 bag corn tortilla chips, *for garnish*
- 1 lime, *for garnish*

CHIMICHURRI:

- 1 jalapeño pepper, *chopped*
- ½ tsp. cumin
- ½ tsp. salt
- ½ tsp. black pepper
- 1 tsp. garlic, *minced*

- ¼ cup olive oil
- 2 tbsp. red wine vinegar
- ¼ cup fresh parsley, *chopped*
- ¼ cup fresh oregano, *chopped*
- ½ cup fresh cilantro, *chopped*

DIRECTIONS:

- 1. Place steak in plastic zipper bag with mojo marinade and place in refrigerator for minimum 2 hours.
- 2. To make chimichurri; in small processor or blender, place jalapeño, garlic, all seasonings, parsley, cilantro, oregano, olive oil, and vinegar and pulse until blended, but not smooth. Set aside.
- 3. Remove the steak from fridge and from marinade and let set at room temperature for 30 minutes before grilling.
- 4. Prepare the grill for direct cooking, preheating to medium-high heat.
- 5. Grill the skirt steak over direct heat, turning once and cooking until an internal temperature of 135-140°F.
- 6. Cut steak into ½ inch strips, making sure to cut against the grain.
- 7. Assemble your tacos with steak, chimichurri, cheese, and your favorite salsa. Add tortilla chips and/or lime to garnish.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!

ingles

ingles-markets.com