

Skirt Steak with Smashed Potatoes and Chimichurri

Recipe provided by Heinen's contributor, Courtney Holsworth of [A Life From Scratch](#).

Ingredients

For the Steak and Potatoes

- Skirt steak (*Amount will depend on how many people you are serving.*)
- Baby Yukon Gold potatoes
- Olive oil
- Salt
- Pepper
- Parmesan, to sprinkle on top of potatoes
- Greens, for serving (optional)

For the Chimichurri

- 1 cup parsley
- 1 cup cilantro
- 1 cup olive oil
- 1/4 cup red wine vinegar
- 1 tsp. crushed red pepper flakes
- 1 Tbsp. dried oregano
- 5 cloves garlic
- Salt & pepper

Instructions

1. Preheat a grill to medium high heat. Grill the skirt steak for 4 minutes per side. Let rest before cutting.
2. Parboil potatoes by boiling a pot of water on the stove. Add salt and reduce the heat to a strong simmer. Add the potatoes for about 15 minutes. This step can be done in advance if you have time.
3. Line parboiled potatoes on a baking tray and smash them down using the bottom of a coffee mug. Rub each potato carefully with olive oil, salt and pepper. Roast at 400°F for 20-25 minutes until the edges are crispy. Top with grated Parmesan.
4. To make the chimichurri, simply blend all of the ingredients together.
5. To serve, place steak on a plate with potatoes. Add in a few greens if you wish and drizzle the homemade chimichurri sauce on top.

