

Skirt Steak with Salsa Verde Salad

Servings: 4

Source: New York Times

Ingredients

- 1½ lbs skirt steak
- ½ cup olive oil
- ¼ cup red wine vinegar
- ¼ cup thinly sliced scallions (about 2)
- 2 tbsp capers, drained and roughly chopped
- 1 tbsp minced garlic (about 2 large cloves)
- ½ tsp kosher salt, plus more to taste
- ½ tsp black pepper, plus more to taste
- 2 tbsp fresh flat-leaf parsley, chopped
- 2 tbsp fresh mint, chopped
- ¼ cup toasted pine nuts
- 2 romaine hearts
- ½ cup (about 3 oz) crumbled feta cheese

Method

1. If necessary, cut the steak crosswise into large pieces that will fit into a shallow, nonreactive dish. Transfer the steak to the dish. In a glass measuring cup or bowl, whisk together the olive oil, vinegar, scallions, capers, garlic, ½ tsp salt, and ½ tsp pepper. Pour about ⅓ of the dressing (about ⅓ cup) over the steak and turn to coat both sides.
2. Add the parsley and 1 tbsp mint to the reserved dressing, stir, and set aside until ready to use. Cover and refrigerate the steak for at least 30 minutes or up to 24 hours. (If marinating the steak overnight, cover and refrigerate the reserved dressing as well.)
3. In a small saucepan set over medium heat, toast the pine nuts, tossing often, until golden brown, about 3 minutes. Set aside.
4. Set the grill to medium-high heat, or heat a grill pan on the stovetop over medium-high. Pat the steak dry with a paper towel and grill for 3 to 5 minutes on each side for medium-rare. Transfer to a plate, sprinkle with salt, and allow to rest for 10 minutes.
5. While the steak rests, cut the romaine hearts lengthwise into quarters. Arrange the romaine hearts in one layer on a large platter, leaving room on one side for the steak. Sprinkle the feta, pine nuts, and the remaining 1 tbsp mint over the romaine. Slice the steak crosswise into 3-inch pieces, then slice against the grain to cut the steak into wide strips. Arrange the sliced steak on the platter, then drizzle the reserved dressing over the romaine and steak. Serve immediately.