



Grilled Skirt Steak with Tomato Salad

Makes: 6 servings

Prep Time: 5 minutes Cook Time: 12 minutes

Total Time: 17 minutes plus marinate time 2 hours

Ingredients

For the Steak & Marinade:

- 2 pounds hanger or skirt steak
- 1/3 cup olive oil
- 2 garlic cloves, chopped
- 2 tbsp red wine vinegar
- 1/4 cup soy sauce
- 4 tbsp agave nectar or honey

For the Tomato Salad

- 1-2 pints cherry tomatoes, halved
- 2-3 tbsp olive oil
- Kosher salt
- Freshly cracked black pepper
- 1 handful of fresh arugula or upland cress
- 1/3 red onion, thinly sliced

Instructions

Combine the ingredients for the marinade in a large non-reactive bowl. Add the steak and marinate for at least 2 hours up to 24.

Heat a grill over medium high heat. Remove the steak from the marinade and generously season with salt and pepper. Place the steak on the grill and grill for 4-6 minutes on each side, turning 90 degrees halfway through to get crisscross grill marks.

Cook until medium/medium rare, or medium, depending on your preference, and then remove to a cutting board and let rest for 10 minutes.

In a large bowl, toss the halved cherry tomatoes with a few tablespoons of olive oil, salt, pepper, arugula and red onions.

Slice the steak against the grain and top with the tomato salad. Serve immediately.

Recipe by What's Gaby Cooking