

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Co. Beef
Outer Skirt Steak

1 pound multicolor baby
potatoes

1 pound broccoli florets

Extra virgin olive oil, to
taste

6 tablespoons
mayonnaise

2 cloves garlic, minced

1 tablespoon vinegar

Dash of hot sauce

Coarse kosher salt &
freshly ground black
pepper, to taste

Preparation

- 1 Prepare your Beef Outer Skirt Steak by first soaking it for 10 minutes in cold water to remove excess salt from the koshering process. Repeat the soaking process two to three times to remove the excess salt. Once complete, pat the meat dry and allow it to rest on a racked baking sheet in the refrigerator while you prepare the rest of the ingredients.
- 2 Preheat your oven to 450°F / 230°C.
- 3 To prepare your Garlic-Mayo Dressing, combine your mayo, garlic, vinegar, hot sauce, coarse salt, and freshly ground black in a mixing bowl. Cover with plastic wrap and place in the refrigerator until ready to use.

Cook

- 4 Boil your mini potatoes for about three to five minutes, drain and place on an oiled sheet pan. Place your broccoli florets on the same sheet pan. Remove your skirt steak from the refrigerator and slice against the grain. Place the slices of skirt steak next to the par-boiled potatoes and broccoli. Drizzle everything with extra virgin olive oil and season with coarse salt and freshly ground black pepper.
- 5 Cover your sheet pan with foil and bake for 20 minutes. Once finished, remove the pan from the oven and generously drizzle the Garlic-Mayo Dressing over the skirt steak, potatoes, and broccoli. Set your oven to broil and cook for another five minutes uncovered.

Plate

- 6 When finished, serve your Garlic-Mayo Skirt Steak alongside a luscious green salad for a complete meal.

Bon Appétit!

