



WEEKDAYS 1e|12p|c



Michael Symon's Skirt Steak with Grilled Apricots, Mint and Feta

skill level

easy

time

1-30min

servings

6

cost

\$

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Now is the best time to break out your charcoal and get grilling especially with this recipe.

ingredients

1 1/2 pounds Skirt Steak
 Salt and Freshly Ground Pepper
 3 tablespoons Extra Virgin Olive Oil
 1/2 pound Apricots (halved and pitted)
 1 cup Feta (crumbled)
 1 bunch Mint
 1 shallot (minced)
 3 tablespoons red wine vinegar
 1 tablespoon honey
 1 radicchio (cut in half)

kitchenware

- Measuring Cup (set)
- Measuring Spoons
- Chef's Knife
- Cutting Board
- Grill

steps

ingredients per step

instructions

1

Preheat a grill or grillpan to medium-high heat. Season the skirt steak generously with salt and pepper and both sides. Grill the skirt steak for 3-5 minutes per side for rare to medium rare. When slicing the steak drizzle a little olive oil and sprinkle salt on cutting board before slicing steak.

2

In a mixing bowl combine the minced shallot, red wine vinegar, honey, mint and 2 tablespoon of olive oil. Whisk together and season with salt. Add apricots and radicchio to bowl and toss to coat in dressing.

3

Place the apricots and radicchio, cut side down, on the grill. Cook them for 3 minutes, until they are slightly charred and have caramelized. Remove and add apricots back into bowl with mint dressing. Thinly slice grilled radicchio and add back into salad bowl along with the feta, toss to combine. Serve the apricot salad over the steak.

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