

## **Soy Marinated Skirt Steak with Charred Ohio Peppers and Kale Chimichurri**

### **Ingredients:**

#### **Marinade:**

3 Oz. Olive Oil  
2 Tsp. Soy Sauce  
3 Cloves of Garlic  
1 Sprig of Thyme, Oregano or Rosemary (or any Fresh Herb of your choice)  
1 Thumb of Ginger (sliced)

#### **Kale Chimichurri:**

5 Oz. Olive Oil  
2 Tsp. Chili Paste  
2 Cloves of Garlic  
2 Tsp. Fresh Oregano (minced)  
½ Cup of Kale (minced)  
¼ Cup of Parsley (minced)  
1 Tsp. of Mint (minced)  
Juice from 1 Lemon  
Salt and Pepper

### **Directions:**

Mix all of the marinade ingredients together. Let steak marinate for at least two hours or overnight.

For the Kale Chimichurri, blend the olive oil, chili paste, garlic and lemon juice together. Place in a bowl. Mince the oregano, kale, parsley, and mint together. Stir into the oil and lemon juice mixture. Add a pinch of salt and pepper.

Grill the skirt steak and peppers to your liking, spoon the chimichurri over the sliced steak and serve.