

Garlic-Mayo Skirt Steak Dinner

Recipe By Rivky Kleiman



Cooking and Prep:  45
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Serves:  4

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine

Garlic and mayo on steak and potato: Not only do they rhyme, but they also taste positively divine!

Ingredients (12)

Steak

- 1 and 1/2 pounds (3/4 kilogram) skirt steak
- 1 pound (1/2 kilogram) multicolored pebble potatoes
- 1 (10-oz./280-g.) package greenhouse-grown broccoli
- Bartenura Olive Oil**, to taste
- Haddar Kosher Salt**, to taste

pepper, to taste

Garlic Mayo Dressing

6 tablespoons **Gefen Mayonnaise**

2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**

1 tablespoon vinegar

salt, to taste

pepper, to taste

dash of hot sauce (*optional*)

Start Cooking

Make the skirt steak

1. Preheat oven to 450 degrees. Soak skirt steak in water for 10 minutes (to rinse off the excess salt).
2. While skirt steak is soaking, place potatoes in a small saucepan. Cover with water and bring to a boil. Boil for three to five minutes, drain, and place on one end of a baking sheet.
3. Slice skirt steak into four-inch (10-centimeter) pieces and lay next to the potatoes. Next, place broccoli in a single layer next to the steaks. Drizzle the steaks, potatoes, and broccoli with olive oil, kosher salt, and pepper. Toss veggies to coat evenly. Cover and bake for 20 minutes
4. Mix dressing ingredients together and set aside.
5. Remove baking sheet from oven. Smear garlic-mayo dressing over steak, potatoes, and broccoli.
6. Raise oven temperature to broil and broil uncovered for five minutes.

Credits

Food and prop styling by Renee Muller

Photography by Moishe Wulliger