

# Skirt Steak with White Bean Fricassee

From

David Nuno

## Ingredients:

1 Cut of Skirt Steak  
GOYA Sazon packet  
GOYA Adobo  
2 TBS GOYA Extra Virgin Olive Oil  
1 TSP GOYA Minced Garlic  
1 Jar GOYA Chimichurri  
GOYA Chorizo diced  
½ White Onion Chopped  
1 Can GOYA Cannellini drained & washed  
1 cup Rainbow Chard  
½ cup Chicken Stock  
2 TBS butter

## Instructions:

- Season steak with Sazon. Rub in seasoning and add Adobo to taste.
- Heat 1 tablespoon of olive oil in pan. Cook steak in pan for 2-3 minutes on each side then remove and let rest.
- In the same pan add remaining olive oil, onions, garlic and chorizo. Stir for about 1 minute on medium heat. Add rainbow chard and chicken stock and let simmer for up to 10 minutes then finish with butter and stir.
- Cut steak into strips and serve on top of white bean mixture. Top steak with chimichurri sauce.