



TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

2

COOKING

LEVEL

Easy



RECIPE | TOMATOES

FLAT IRON STEAK WITH ROASTED CHERRY TOMATOES-ON-THE-VINE

Recipe created by Benjamin Leblanc-Beaudoin, The Iron Kettle

INGREDIENTS

- 1 pack Pure Flavor® RedRoyals Cherry Tomatoes on-the-Vine, halved
- 1lb flat iron steak
- 1/2 cup butter
- 3 cups fresh basil leaves
- 1/2 cup fresh parmesan
- 1/2 cup extra virgin olive oil
- 1/3 cup pine nuts
- 2 garlic cloves
- 1/4 tsp salt
- 1/8 tsp ground black pepper
- Additional chickpeas as preferred
- 2 lime wedges

DIRECTIONS

1. Blend basil, parmesan, oil, nuts, garlic, salt, and pepper together until smooth.
2. Preheat a thick bottom skillet to medium-high heat.
3. Sprinkle steak liberally with salt and pepper.
4. Add butter to a pan followed immediately by the steak.
5. Tip the pan onto one edge and use a large serving spoon to pick up the excess butter and coat the steak. Repeat for 4 minutes.
6. Flip steak over onto the other side and add cherry tomatoes to the butter. Repeat the basting for another 4 minutes.
7. Let the steak rest on a plate for 4 minutes.
8. Slice against the grain and top with pesto and roasted tomatoes.



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