

STEAK PEPERONATA

Recipe created by Sergio Howland



3 packages Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, diced

4 Pure Flavor® Tomatoes On-the-Vine, whole peeled

1/2 cup green olives, chopped

1/2 cup black olives, chopped 1 vellow onion, diced

5 garlic cloves, thinly sliced

3 tbsp olive oil

1tbsp capers

3 sprigs thyme 1 sprig rosemary

1/4 hunch Italian hasil, torn

Salt & pepper, to taste

1 tbsp olive oil, for finishing

1 lemon, juice & zest for finishing

FOR THE SALSA VERDE:

2 cups olive oil

1/2 cup lemon juice

1 bunch parsley 1 bunch cilantro

1 hunch hasil

3 garlic cloves

1tbsp capers 1 tsp coriander seeds, toasted

1 tsp cumin seeds, toasted

1tsp mustard seeds, toasted Salt & pepper, to taste

FOR THE STEAK:

12 oz rib eye steak 3 sprigs thyme

2 sprigs rosemary 1 tbsp olive oil 1tbsp butter

Salt & pepper, to taste

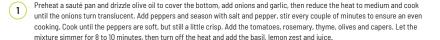


40 min 20 min 20 min





intermediate





Place all the salsa verde ingredients in a blender and purée on high speed into a thin green paste. Taste and adjust the seasoning with salt and pepper.



Let the steak rest on the counter one hour before cooking. Season with salt and pepper on both sides. Take a sprig of both rosemary and thyme, then press the herbs into the steak to make them stick to the meat.



Preheat a cast iron skillet over medium-high heat. Drizzle olive oil into pan, and when it starts to smoke, add the steak and sear for 5 minutes. When it develops a nice crust on one side, turn it over. Add 1 more sprig of rosemary, 2 sprigs of thyme and butter. Baste the steak with melted butter constantly. Cook for another 4 minutes or until it reaches your desired doneness. Let the steak rest on a cutting board for 5 minutes before slicing.