

RECIPE | TOMATOES



STEAK WITH BURRATA & BLISTERED TOMATOES

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Recipe created by Isabella Saba



INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 1 lb** skirt steak
- 4 oz** burrata
- 4** garlic cloves, minced
- 2** eggs
- 1 cup** arugula
- Olive oil, for brushing
- Salt & pepper, to taste
- Red pepper flakes, optional for garnish

DIRECTIONS

- 1** Bring burrata and steak to room temperature. Brush steak with olive oil, season with salt and pepper, to taste.
- 2** Heat skillet to medium-high heat and cook steak for 3 minutes, then flip and cook for another 2 minutes.
- 3** In a second skillet over medium heat, blister tomatoes for 2 minutes, add garlic and eggs and cook to preference.
- 4** Place arugula on plate, add eggs and steak. Top with burrata and tomatoes and garnish with red pepper flakes, if desired.



20 min

10 min | **10 min**
PREP. | COOKING



2



easy