



RECIPE | TOMATOES

STEAK WITH BURRATA & BLISTERED TOMATOES



10 min
PREP.



2



easy

20 min

10 min
COOKING

INGREDIENTS

Recipe created by *Isabella Saba*

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.

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