

Carne Alla Pizzaiola



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Recipe by: Laura Vitale

Serves 2-4

Prep Time: 5 minutes

Cook Time: 15 minutes

Ingredients

- 1lb of Thinly Pounded Sirloin
- 2 Tbsp of Olive Oil
- 2 Cloves of Garlic, smashed and peeled
- 1 cup of Halved Cherry Tomatoes
- 1 cup of Crushed Tomatoes
- Heavy Pinch of Italian Oregano, about 1 tsp
(crush it between your fingers as you add it)
- Salt to taste
- Fresh Basil

1) Season both sides of the beef on both sides with some salt, very quickly sear it in a medium skillet for about 15 seconds per side (with the tiniest drizzle of olive oil) , remove to a plate and set aside.

2) To the same skillet, add the olive oil and garlic, saute until the garlic becomes fragrant, then add the cherry tomatoes, cook a couple minutes then add the crushed tomatoes along with the oregano and a pinch of salt, cover and simmer on medium heat for about 10 minutes.

3) Add the seared beef to the sauce, simmer just a minute then add the basil and serve!

NOTE: if you're using a cheaper cut such as rump or braciolo steaks, they will need to simmer for at least an hour or until tender, either way, quick cooking or low simmer, it's spectacular!

