



Steak Pizzaiola



Time: 22 min.

Difficulty: Easy

Ingredients

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- Crushed Tomatoes with Basil 13.8oz 2 boxes
- Basil leaves, for serving 4-5
- Capers 1 tsp
- Dried oregano 1 tsp
- Garlic cloves, finely chopped 2
- Green olives ½ cup
- Olive oil 1 tbsp
- Pomi Double Concentrated Tomato Paste 1 tbsp
- Steaks 4
- White wine ⅓ cup (80ml)

For this recipe we used:



Preparation

Have you had Steak Pizzaiola before? If you haven't, you simply must! This recipe utilizes 2 different Pomì products: our Crushed Tomatoes with Basil and Double Concentrated Tomato Paste so you're sure to have authentic Italian flavors with only the best tomatoes around, in every dish you create!

Instructions:

1. Heat the olive oil in a large skillet/frying pan. Once hot cook the steaks to your liking. Once cooked, set the steaks aside on a plate.
2. Turn the heat down to medium-low and add an extra drizzle of olive oil. Add the chopped garlic and fry for a few seconds until fragrant.
3. Next, add the wine to deglaze the pan and scrape/loosen any brown bits with a wooden spoon. Simmer for 1 minute.
4. Add Pomì Crushed Tomatoes with Basil sauce and simmer until the skin start to wrinkle (about 5 minutes).
5. Add the olives, capers, tomato paste, oregano and stock, stir to combine everything and bring to a simmer. Simmer the tomato sauce gently for 10 minutes.
6. Add the steaks back to the skillet with the sauce and cook until warmed through, serve garnished with some fresh basil.