Pomì
O Così. O Pomì.

Steak Pizzaiola



Preparation time: 22 min
Difficulty: Easy

Ingredients

- 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
- Pomì Double Concentrated Tomato Paste: 1 tbsp
- Steaks: 4
- White wine: ⅓ cup (80ml)

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 scape/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.

For this recipe we used:

Crushed Tomatoes with Basil 2 boxes

