

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)

For this recipe we used:

Crushed Tomatoes with Basil 2 boxes



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.