

Straccetti di Manzo (Sliced Steak with Arugula & Nectarines)



Serves (2) 4

Ingredients:

- (3) 6 oz Organic Baby Arugula, washed & dried
- (2) 4 tablespoons Extra Virgin Olive Oil
- (1) 2 large Garlic Cloves, peeled and cut into 4 pieces
- (12) 24 ounces Skirt Steak, sliced against the grain into 1/8 inch thick slices
- (1/2) 1 teaspoon Kosher Salt
- (1/4) 1/2 teaspoon Black Pepper, freshly ground
- (1) 2 pinches Crushed Red Pepper Flakes
- (1 medium) 1 large Shallot, peeled and thinly sliced crosswise
- (1) 2 tablespoon Balsamic Vinegar
- (1) 2 tablespoons Red Wine Vinegar
- (1) 2 Nectarines, tree-ripened, pitted and cut into 1/4 inch thick wedges
- Freshly Squeezed Lemon Juice
- Good Quality Extra Virgin Olive Oil (optional)
- Shaved Parmagiano Reggiano or Pecorino Romano (if you want a truly Roman dish)

Instructions:

1. Place the arugula in a large mixing bowl. Make sure you have enough space to toss your salad.
2. Add the garlic to the olive oil and place in an appropriately sized nonstick skillet. Warm over medium heat until the garlic turns lightly golden.
3. While oil is warming, toss the steak strips with the salt, and two peppers.
4. Remove garlic from oil and discard garlic. Add seasoned steak strips to the hot oil and sauté over high heat, tossing with tongs to cook evenly, for about 1 minute (for medium rare).
5. Immediately add the cooked steak to the arugula using the tongs. You want to maintain the oil and juices in the pan.
6. Return the pan to the heat. Add shallot slices and two vinegars. Cook for about 2

minutes to soften shallots and combine the dressing. Add the nectarine wedges. Toss to warm and coat.

7. Pour pan contents over the salad and toss immediately. You can adjust with salt and pepper to taste.

8. Divide salad over plates. Squeeze a little fresh lemon juice over top and sprinkle with a few pieces of shaved hard cheese. Drizzle with a touch of good quality olive oil, if you like.

9. Enjoy!