

Palmy-Style Tomato Minute Steaks with Mozzarella



Thinly-cut minute steaks seared hard, then finished in a quick basil and tomato sauce with torn mozzarella melting over the top. All the comfort of a parmigiana, none of the crumb.

Recipe supplied by Ardmona.

Ingredients

4 New York sirloin steaks, cut 1 cm thick

Salt, for seasoning

2 garlic cloves, thinly sliced

2 garlic cloves, chopped

1 tbsp olive oil

A few fresh basil leaves

400g can Ardmona Rich & Thick Diced Tomatoes with Paste Classic

125g fresh mozzarella, torn

To Serve

Green beans, blanched

Potatoes, boiled then roasted

50g halloumi, finely grated

Method:

1. Bring the steaks to room temperature and season generously with salt.
2. Pre-heat the barbecue to very high. Lightly oil the steaks and sear for one minute on each side, then remove to rest.
3. Heat the olive oil in a large frying pan over medium heat and cook the sliced garlic until golden.
4. Add the basil leaves and immediately tip in the Ardmona tomatoes. Simmer until slightly reduced and rich.
5. Nestle the rested steaks into the tomato sauce and tear the mozzarella over the top.
6. Cover briefly or place under a hot grill until the mozzarella softens and begins to melt.
7. Serve with blanched green beans and potatoes that have been boiled, then roasted and finished with finely grated halloumi until golden.