



Steak and Arugula

Servings: 0 servings

Ingredients

- 1 12 oz boneless sirloin steak
- 2 1/2 tbl. olive oil, divided, plus a little more
- 1 clove garlic, minced
- 1 tsp. salt
- 1 tsp. coarsely ground salt
- 1 tsp. fresh ground pepper
- 4 cups arugula
- 1/4 cup thickly shaved Grana Padano, Parmigiano Reggiano, or Pecorino Romano cheese
- Balsamic vinegar to taste

Directions

1. Preheat oven to 400 degrees
2. Heat 2 Tbl. olive oil and garlic in a cast iron skillet over medium high heat.
3. Coat the meat with about 1 Tbl. of olive oil. Season both sides of the meat with salt and pepper.
4. Sear meat in hot skillet 3 minutes per side, moving as little as possible.
5. Using an oven mitt, transfer meat to the oven and cook until medium rare, no more than 3 minutes.
6. Remove meat from oven, let rest 3 to 4 minutes and slice against the grain into 1/2 in thick pieces.
7. Divide arugula among 4 plates and top each with 4 to 5 slices of steak.
8. Top each plate with 2-3 cheese shavings and drizzle with olive oil and balsamic vinegar to taste.

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