

SWEET MEMORIES

Steak with Gremolata Sauce

Shopping List:

1 lb skirt or blade steak
Salt
2 tbsp vegetable oil
2 cloves of garlic
1 lemon zest
1 cup of parsley
2 sundried tomatoes
2 tsp crushed red pepper
2 tbsp olive oil

Cooking Instructions:

Cover both sides of the steak with salt. Let the steak sit for 15 minutes. Heat a skillet with vegetable oil until it ripples. Cook the steak in the oil for 2 minutes on each side. Pull the steak off the skillet and let it rest on a plate covered with tin foil. In a food processor, add the garlic, lemon zest, parsley. Turn on the food processor for 3 seconds. Add the sundried tomatoes, olive oil and crushed red pepper. Turn the food processor on for 3 more seconds. Top steak with gremolata sauce and serve immediately.