



STEAK PIZZAIOLA

Serves 4

INGREDIENTS

2 boneless New York strip steaks, about 1 pound each ($\frac{1}{2}$ to $\frac{3}{4}$ -inch thick)
Kosher salt
 $\frac{1}{4}$ cup + 2 tablespoons extra-virgin olive oil, divided, plus more for finishing
4 tablespoons unsalted butter (for basting steak)
2 cloves garlic, peeled and crushed (for basting steak)
 $\frac{1}{2}$ onion, sliced thinly
3 cloves garlic, sliced thinly (for sauce)
2 anchovies, chopped
 $\frac{1}{2}$ cup white wine
24 ounces **Martone Street Arrabbiata Calabrian Chili and Garlic Sauce**
2 tablespoons unsalted butter (for finishing sauce)
2 tablespoons chopped fresh parsley

INSTRUCTIONS

Allow the steaks to come to room temperature for about 30–45 minutes. Pat them dry and season liberally with kosher salt.

Heat a large cast-iron pan over medium-high heat for about 2 minutes. Add the $\frac{1}{4}$ cup olive oil to the pan and heat until it just begins to smoke. Carefully place the steaks in the pan and sear, undisturbed, for 4–5 minutes.

Flip the steaks, then add 4 tablespoons of butter and the crushed garlic cloves. Baste the steaks with the melted butter and garlic for about 3 minutes. Lower the heat to medium and continue to sear for another 1–2 minutes. The timing may need to be adjusted based on steak thickness and your desired doneness: 130–135°F for medium-rare, 140–145°F for medium.

Transfer the steaks to a cutting board and allow the meat to rest for 10 to 15 minutes, while you build the sauce.

MARTONE STREET



In the same cast-iron pan used for the steaks, heat the remaining 2 tablespoons of olive oil over medium heat. Add the onion and cook until soft and translucent, about 5–6 minutes.

Stir in the sliced garlic and anchovies and cook for 1–2 minutes, until garlic is fragrant and the anchovies have melted into the oil.

Deglaze with the white wine and simmer to reduce slightly, about 2–3 minutes. Stir in the sauce and turn the heat to low. Simmer for 6–8 minutes.

Remove the pan from the heat and stir in the remaining 2 tablespoons of butter and parsley. Slice the steaks and spoon the sauce over the top. Finish with a generous drizzle of olive oil.

