



Straccetti di Manzo (Sliced Steak with Arugula)

Serves: 6

Serve with

Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley

Insignia

8 oz Arugula (bite sized pieces)
½ cup Extra virgin olive oil
3 Large garlic cloves, smashed
1½ Large sprigs fresh rosemary
1½ lbs. Boneless top sirloin steak
1½ tsp. Salt
1¼ tsp. Black pepper
1½ Large shallots, thinly sliced
2¼ Tbsp. Balsamic vinegar
2¼ Tbsp. Red wine vinegar

Mound arugula in a large shallow bowl. Heat oil with garlic and rosemary over high heat until garlic is golden. Remove garlic and rosemary and discard. Cut steak into 1/8 inch slices and toss with ¾ tsp salt and ½ tsp pepper. Add meat to skillet all at once and sauté over high heat, tossing with tongs to color evenly (about 1 minute for medium rare). Arrange steak over arugula. Add shallot to skillet along with vinegars and remaining salt and pepper. Boil for about 2 minutes and then pour dressing over steak.