

Steak Pizzaiola



Ingredients:

2 Sirloin Steaks, 250gm each (or other quality cut)
Salt & Black Pepper to taste
2 rashers of Pancetta or Bacon
2 Tb Olive Oil
½ Onion, sliced into half-rings
2 clv Garlic, thinly sliced
360 ml *Nana* Pasta Sauce (*Mushroom*)
½ cup of Chicken or Beef stock
Italian Sweet Basil, for garnish

Preparation:

Season steaks with salt and black pepper and allow to marinate while you pan the rashers of pancetta or bacon until lightly crisp. Then grill or BBQ the steaks until they are rare.

While the steaks are cooking, heat olive oil in a large sauté pan over medium heat. Add the onions and garlic; sauté for 2- to 3-minutes.



Place steaks in the pan. Add *Nana* Pasta Sauce (*Mushroom*) and stock; simmer for 5- to 6-minutes. Remove the steaks to serving plates. Cook the sauce for a further 2- to 3-minutes to reduce and thicken, then pour the sauce over the steaks.

Top each steak with a crisp rasher of pancetta or bacon. Garnish with Italian sweet basil and serve with a salad, Italian-style potatoes, and a green vegetable.

Yield: 2 servings

Variation: You can add ¼ green Bell Pepper and ¼ red Bell Pepper, sliced into half-rings, and sauté along with the onions.

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For best results always use *Nana* Pasta Sauce.