

STEAK & RISOTTO



Steak Pizzaiola

- Filet mignon, 2-8 oz
- S&P TT
- 1-2 tbsp olive oil
- 1-2 scallions, sliced bias
- 2-3 clove garlic, smashed
- 1-2 sweet peppers, sliced
- ½ portobello, sliced
- ½ cup fresh tomatoes, diced
- 4 dried tomatoes, julienne
- 1 tsp tomato paste
- ¼ tsp sugar
- ¼ tsp dry basil/oregano/thyme
- 2 oz red wine
- 1 cup crushed San Marzano
- 2 oz broth
- *Fresh herbs*
- *Red pepper flakes, optional*

1. Season steak with S&P, add oil to pot on medium heat, brown steak on all sides.
2. Move steak to sides of pot, add scallion, garlic, peppers, mushrooms, sauté for 2-3 minutes.
3. Add fresh and dried tomatoes, cook 1 minute.
4. Add paste, dried herbs, sugar, and cook 30 seconds.
5. Deglaze with wine, add San Marzano and broth, bring to a boil, reduce to a simmer.
6. Return steak to pot, simmer covered while preparing risotto, basting steak often with sauce.
7. Finish with fresh herb and red pepper if spice is desired.
8. Remove steak from pot, slice and place on risotto, top with sauce and shave cheese.

Spinach Risotto

- 1-2 tbsp olive oil
- 1 shallot, diced
- 1-2 cloves garlic, smashed
- 1-2 baby carrots, diced
- ½ stalk celery, diced
- S&P TT
- 1 cup Arborio rice
- 1 bay leaf
- 1 sprig thyme
- 4+ cups warm chicken broth or water
- ½ cup baby spinach, torn
- 2 oz heavy cream
- *3 oz shaved cheese, for garnish*

1. Heat oil in a heavy bottom pot, add shallot, garlic, carrot, celery, S&P and sweat for 5 mins.
2. Add rice, bay and thyme, stir to coat, then begin to add broth.
3. Add 4 ounces of broth at a time. Stir **constantly** with a **WOODEN/PLASTIC** spoon.
4. Once first amount of broth is almost absorbed, add another.
5. Repeat until rice is cooked. This should take apx 20-30 minutes.
6. **Remove bay and thyme**, add spinach and cream, stir to combine and wilt spinach, turn off heat.
7. Serve with steak

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