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Garlicky, Cheesy Bread Chunks Topped with Steak

Recipe Courtesy of Rachael Ray

Serves 4

4 beef tenderloin steaks, 1-1/2 inches thick
leaves from 4 fresh thyme sprigs, chopped
salt and black pepper
1 tablespoon extra virgin olive oil
5 tablespoons very soft butter
1 large garlic clove, finely chopped
generous handful of fresh flat-leaf parsley leaves, chopped
6 fresh basil leaves, chopped
generous handful of Parmigiano-Reggiano cheese
4 2-inch thick slices Italian sesame-semolina bread, cut on an angle

Season the steaks with the thyme, salt and pepper. Place a large skillet over high heat with the EVOO, once around the pan. When the oil is hot, using a pair of tongs and a folded paper towel, spread the oil lightly over the surface of the pan. Place the steaks in the hot pan and sear the meat, cooking it for 2 minutes on each side. Reduce the heat to medium and cook the steaks for 3-4 minutes longer on each side. Remove the steaks to a plate, cover them loosely with aluminum foil, and let rest for about 5 minutes.

While the steaks cook, combine the soft butter, garlic, parsley, basil, Parmigiano and some pepper in a bowl. Spread the butter mixture evenly on all the cut sides of the bread slices. Once the steaks are out of the skillet and resting, return the skillet to the stovetop over medium heat. Add the slices of bread and cook until the first side is golden, 2-3 minutes. Flip and toast the second buttered side. Serve the steaks on top of the cheesy, garlicky bread chunks.

Sweetnicks' Notes: Slice steaks before topping on bread. Top with melted cheese or gravy next time.