### Steak Pizzaiola

**Ingridents**
- 1/2 inch Sirloin or Rib Eye Steaks
- Kosher Salt, Fresh Ground Pepper
- Olive Oil
- Garlic Cloves, sliced thin
- Basil
- Crushed Red Pepper Flakes
- Classic Marinara Sauce
- Dried Oregano (for serving)

**Quantity**
- 2 each
- to taste
- 2 +
- 2
- 1 sprig
- small pinch
- 1 cup
- garnish

**Methods**
1. Season steaks generously with salt and pepper.
2. Heat oil in a large skillet over medium high heat. Cook steaks, undisturbed until deeply browned underneath, about 3 minutes. Turn and drain all but 1 T of fat from skillet.
3. Place garlic next steaks and cook, stirring occasionally until beginning to brown around the edges, about 30 seconds. Add basil and red pepper flakes, then marinara. Bring mixture to a simmer and spoon sauce over steaks to smother. Cook steaks until just cooked through but still pin in the center, about 3 minutes.
4. Transfer steaks and sauce to a platter.

Recipe and photo from bonappetit.com

### Swordfish Steaks with Olive Gremolata

**Ingridents**
- Olive Oil
- Fresh Breadcrumbs, coarsely torn
- Kosher Salt & Fresh ground pepper
- Fresh Parsley, chopped
- Golden Raisins, coarsely chopped
- Lemon zest, finely grated
- 8-10 oz Swordfish Steaks 1-1 ¼” thick
- Lemon Wedges

**Quantity**
- 7 T+
- 3/4 cup
to tasted
- 2 T
- 2 T
- 1 tsp
- 2 each
garnish

**Methods**
1. Prepare grill for medium-high heat; oil grate.
2. Toss breadcrumbs with 1 Tbsp. oil in a medium bowl; season with salt and pepper. Place a cast-iron skillet directly on grill grate and toast breadcrumbs in skillet, tossing occasionally, until golden brown and crisp, about 5 minutes. Transfer toasted breadcrumbs back to bowl and let cool.
3. Add parsley, olives, raisins, lemon zest, and 5 Tbsp. oil to breadcrumbs and toss to combine; set gremolata aside.
4. Rub swordfish with remaining 1 Tbsp. oil; season with salt and pepper. Grill until swordfish is lightly charred and just cooked through (fish will feel firm, almost like a cooked pork chop), 6–8 minutes per side.
5. Transfer swordfish to a platter and top with gremolata. Serve with lemon wedges for squeezing over.

Recipe and photo from bonappetit.com