

Steak Pizzaiola

- 1 28-ounce can whole tomatoes, pureed
- 2 cloves of garlic, finely chopped
- 1 ½ tablespoons fresh basil, julienned
- Beef cutlets (eye of round), or any steak that you like
- Pasta of choice, cooked al dente
- Salt & Pepper, for seasoning
- Olive oil
- Fresh basil, for garnish

Put the pureed tomatoes, garlic, and basil in a pot and bring to a simmer. Season with salt and pepper and allow to simmer while preparing the meat and pasta.

Put water on to boil for the pasta. Be sure to add salt.

Season the steaks with salt and pepper, then sauté or grill them as you wish. If you sauté, use olive oil in the skillet. If you grill, put some oil on the steaks before you salt and pepper, especially if it is a lean cut.

While the meat cooks, cook the pasta according to package directions.

To serve, put the pasta on a large platter, top with sauce, and lay the steaks on top.

Et voilà! A nice, filling dinner.

A salad with vinaigrette is a fantastic accompaniment, as well as fresh bread.

Bon Appétit!