

# Strip Steaks Provencale



PREPARATION TIME  
5 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
cheesy potatoes



The special pungent flavor of capers can come at a premium price in gourmet markets. Instead, look for capers at the supermarket. The cost will be lower and the quality and taste are the same.

## SHOPPING LIST

- strip steaks • black olives
- pimiento-stuffed olives
- tomato • capers

## ON HAND

- salt • pepper

## INGREDIENTS

- 4 strip or top loin steaks (6 to 8 ounces each)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon vegetable oil
- 1 cup black olives
- 1 cup pimiento-stuffed green olives
- 1 tablespoon capers with liquid
- 1 cup chopped tomato

SERVES **4**

## COOKIN' *Express*

- Use a ribbed, cast-iron grill pan to sear the steaks more quickly and create attractive grill marks.

### Make Ahead

Prepare the tomato-olive mixture up to 4 hours ahead. Refrigerate until ready to use.

### ♦ VARIATION

*For less bite, leave out the capers and use 2 tablespoons chopped fresh parsley or basil.*

**1** Sprinkle steaks with salt and pepper. Heat oil in a large skillet over high heat; add steaks.



**2** Cook steaks for about 5 minutes on each side for medium.

**3** Meanwhile, coarsely chop the olives and capers. Place in a medium bowl. Add tomatoes; stir to combine.



**4** Place steaks on a serving dish. Top each steak with vegetable mixture.