

ROSEMARY & GARLIC BASTED SIRLOIN STEAK

INGREDIENTS

- 1 lb. boneless top sirloin steak - trimmed
- 2½ tbsp. extra-virgin olive oils
- ¾ tsp. kosher salt - divided
- ½ tsp. ground pepper - divided
- 4 medium cloves garlic - minced
- 2 medium shallots, sliced lengthwise
- 1 sprig fresh rosemary plus more for garnish

PREPARATION

1. Leave the steak at room temperature for 30 minutes.
2. Pat dry with paper towels and then brush with oil. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper.
3. Heat up a large cast-iron skillet over medium-high heat.
4. Add steak and cook for 1 minute. Then, add garlic, shallots, 1½ tbsp. oil and rosemary. Cook for 1 minute while tilting the pan slightly to pool the oil and drippings on one side.
5. Use a spoon to baste the steak with the mixture. Flip the steak and cook, basting occasionally until an instant-read thermometer reads 125°F . For medium-rare, cook 2 minutes more.
6. Place the steak to a clean cutting board and top with the shallots, garlic and rosemary. Cover with foil loosely and leave for 10 minutes.
7. Discard the rosemary sprig.
8. Thinly slice the steak against the grain and transfer them to a serving platter.
9. Spoon the remaining drippings from the pan and cutting board over the steak.
10. Season with the remaining 1/4 teaspoon salt and pepper. Garnish with more rosemary if desired.
11. Use leftovers to top a salad the next day.
12. Serve and enjoy!

