

SKIRT STEAK AND TURNIP RISOTTO



INGREDIENTS

ITEM

Chicken Stock
Large Turnips
Olive Oil
Skirt Steak, sliced
Shallot
Oil
Fresh Herbs, Finely Chopped (For Garnish)

QUANTITY

2 Cups
4
1 Tbsp.
1 lb.
1
¼ Cup
¼ Cup



PREPARATION

- 👉 In a large skillet heat a small amount of oil over medium-high heat.
- 👉 Add the sliced skirt steak and cook until browned and cooked to your desired level of doneness. Remove from the pan and set aside.
- 👉 In the same pan, melt 1 tablespoons of olive oil over medium heat. Add the chopped shallot and saute until translucent and fragrant.
- 👉 Add the diced turnips to the pan and cook for a few minutes until they start to soften slightly.
- 👉 Gradually add the chicken stock to the pan, about 1 cup at a time, stirring frequently.
- 👉 Allow the turnips to simmer in the stock until they become tender and the stock is absorbed, similar to the consistency of risotto.
- 👉 Once the turnips are cooked and the stock is absorbed, season with salt and pepper to taste.
- 👉 Serve the turnip risotto in bowls or plates, and top with the cooked skirt steak slices.
- 👉 Garnish with fresh herbs, Enjoy!