

SWISS Steak

4 servings

3 tbsp	PASTENE Pure Olive Oil	45 mL
1	red onion, thinly sliced	1
1	green pepper, thinly sliced	1
2 cups	PASTENE Italian Peeled Tomatoes, drained and chopped	500 mL
1 tsp	dried oregano	5 mL
1 lb	boneless steak, trimmed of fat and thinly sliced	500 g
	salt and pepper	
	hot pepper sauce	
	PASTENE Italian Arborio Rice	

- Heat 2 tbsp (30 mL) of the oil in a skillet over medium heat. Add onion and pepper; cook 4 minutes.
- Stir in tomatoes, oregano and a few drops of hot pepper sauce; season well. Cook 12 minutes over medium heat.
- Meanwhile, heat remaining oil in a second skillet over medium-high heat. When hot, add half the meat and cook 1 minute on each side over high heat; season well with salt and pepper. Set aside. Repeat for remaining meat.
- Add cooked meat to skillet with tomato mixture and simmer 1 minute. Serve with hot, cooked rice.

