

SPOTLIGHT RECIPE

NEW YORK STRIP WITH CILANTRO PICO DE GALLO

Chef Adrienne Calvo

Raised in Miami, Florida, Adrienne Calvo is a graduate of Johnson & Wales University who finished at the top of her class. Calvo is also a renowned chef and owner of a restaurant in Miami. She is known for her “maximum flavor” cooking and has appeared on the Food Network’s “Chopped” series.

SERVES 6



INGREDIENTS

- 1 cup red cherry tomatoes, halved
- 1/4 teaspoon kosher salt
- 1/4 teaspoon granulated sugar
- 1 tablespoon olive oil
- 1/2 cup cilantro
- 1/4 cup white onion, minced
- 1 tablespoon jalapeno, seeded, deveined, minced
- 1 tablespoon lime juice
- Kosher salt and pepper, to taste
- 6 - 8 ounce New York strip steaks, trimmed
- Kosher salt and pepper
- Canola oil

DIRECTIONS

Preheat the oven to 450 F.

In a small mixing bowl, toss the tomatoes with the salt, sugar and olive oil. and then transfer onto a baking sheet.

Roast the tomatoes in the oven for 12 to 15 minutes. Set aside.

Preheat a fryer (or pot with oil) to 375 F. Flash-fry the cilantro for 20 seconds.

Drain onto a plate lined with a paper towel.

Roughly chop the roasted tomatoes.

In a mixing bowl, combine the tomatoes, onion, jalapeno and lime juice, and season with salt and pepper to taste. Add the crispy cilantro right before serving.

Heat a skillet to medium-high with enough canola oil to just coat the bottom of the skillet. Season the steaks generously with salt and pepper. Cook each steak for 3 to 4 minutes on both sides. Top with the roasted tomato pico.

Side dish

Roasted Garlic Mashed Potatoes

