

Broiled Steak with Arcadia's Kitchen Salsa Verde and Oaxaca Cheese (Mozzarella)

Carne Asada con Salsa Verde y Queso Oaxaca



Broiling can be a great and easy way to cook meat, especially when you don't have access to an outdoor grill.

Steak begs for a bright, assertive and acidic accompaniment. The Green Tomatillo Salsa Verde is perfect bringing different flavor profiles to the table, robust, round and lemony raw brightness. Salsa Verde is a staple in every Mexican kitchen. It's great for topping carne asada. Queso Oaxaca is a Mexican name for a semi-soft, white, string-type, cheese made from cow's milk and can be substituted with Mozzarella cheese.

Serves 2

Cooking Time: 20-25 minutes

Ingredients:

2 8 Oz Steaks

1/2 Cup of Arcadia's Kitchen Salsa Verde

2 Slices of Mozzarella cheese

1 Tablespoon of oil

Sea Salt and Pepper to taste

Make sure your meat is at room temperature before you start cooking, it will help cook at the same temperature all the way through.

Adjust your oven rack so that the top of the steak will be about 4 inches (top rack position) from the broiler heating element. Then turn the oven on to "broil" and preheat at 550 F

1. Place the steaks in an oven proof pan, season with salt, pepper and drizzle with olive oil. Insert under the broiler for only 6 minutes then lower the temperature to 500 F for the remaining cooking time. Flip the steaks only once using tongs, never a fork or a knife. Piercing the meat will release the juices and meat will be dry.
 - Rare: 4-5 minutes per each side
 - Medium-Rare: 6-7 minutes per side
 - Medium Well: 8-9 per side



2. When the desired cooking time is done, remove the pan from the oven and place the cheese on top of the steak, bring back into the oven for a few seconds until the cheese begins to melt, remove from the oven and place the steak onto a plate, top the steak with the Salsa Verde and serve.



3. Top the steak with the Salsa Verde and serve.



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