

Tapena

GRAB A FORK



Toast with Steak

Serves 6-8

Pair with: Tapena Garnacha

Ingredients

- 1 large filet mignon steak
- Salt and pepper to taste
- 1 artisanal baguette
- 1/4 cup extra-virgin olive oil
- 1/4 cup flat leaf parsley, minced
- 2 cloves garlic, minced
- 6 oz cherry tomatoes, washed

Directions

Season steak with spices. Cover the steak with plastic wrap and let sit at room temperature for 15 minutes.

In the meantime combine olive oil, parsley and garlic in a small bowl and mix well.

Put washed cherry tomatoes in a single layer, on a large sheet of aluminum foil and fold into a packet.

Heat grill on HIGH heat. Heat oven broiler.

Slice the baguette into 1/4" diagonal slices. Lay bread slices on a baking sheet. Toast bread in the middle of the oven for 1-2 minutes until lightly toasted. While toast is warm smear each slice with the parsley sauce.

Grill the steak on med-high about 4 minutes on each side.

Put the tomato foil packet on a cooler edge of the grill and cook until they pop, about 4 – 6 minutes.

Remove steak from grill and cover with foil for 3-5 minutes to allow the juices to return.

Cut steak into 1/4" thick slices. Place a slice of steak on each toast, cut them in half if needed. Top each with a tomato. Serve immediately.