



Steak with
Shaved Parmesan
and Arugula

Serves 4



Ingredients

4 (1 inch thick) Rib Eye steaks
Kosher salt
Pepper
2 cups arugula
2 Tablespoons extra virgin olive oil
1 lemon
1 teaspoon Maldon sea salt
½ teaspoon freshly ground pepper
1 cup shaved Argitoni Parmigiano Reggiano
2 teaspoons aged balsamic vinegar

Instructions

1. Preheat the oven to 400 degrees. Pat the steaks dry with a paper towel. Season with kosher salt and pepper. Heat a large seasoned cast iron skillet over high heat for 2 – 3 minutes.
2. Place steaks into the skillet and sear for 3 – 5 minutes. Steaks are ready to turn when they easily release from the pan. Turn the steaks and sear for another 3 to 5 minutes. Remove steaks to a sheet pan and place in the oven for 3 to 4 minutes or until the internal temperature reaches 130 to 135 degrees. Note: if your skillet isn't large enough, sear the steaks in 2 batches!
3. While the steaks are in the oven, place the arugula in a medium bowl, drizzle with the olive oil and squeeze the lemon over. Toss.
4. When the steaks are done, top each steak with a small mound of arugula, sprinkle with some of the Maldon sea salt and pepper. Garnish with ¼ cup of the shaved Parmigiano Reggiano and drizzle with ½ teaspoon aged balsamic. Serve, passing additional Parmigiano Reggiano.