

## Steak Pizzaiola

*Recipe courtesy of BGETeamGreen Member Ron Dimpflmaier, @cptnron302*

*Thank you to Aussie Beef and Lamb for the steaks that were used for this recipe*

### Ingredients

Australian Grass-fed New York strip steaks  
Big Green Egg Classic Steakhouse Seasoning  
5 garlic cloves, chopped  
1 sweet onion, chopped  
2 bell peppers, sliced  
½ tsp dried oregano  
½ tsp dried basil  
⅛ tsp red pepper flakes  
1 28-oz can crushed tomatoes  
3 cups fresh spinach  
¼ cup grated parmesan cheese  
2 tbsp olive oil

### Method

Set the EGG for indirect cooking with a convEGGtor at 275°F/135°C; add the cast iron skillet to the EGG to preheat.

Season steaks generously on both sides with Big Green Egg Classic Steakhouse Seasoning and place on the EGG.

While the steaks are cooking, add 2 tbsp olive oil and minced garlic into the cast iron skillet. Cook until fragrant. Add onions, peppers, oregano, basil and red pepper flakes to the cast iron skillet. Cook until the veggies are tender. Add tomatoes and spinach, cook, stirring until sauce begins to thicken, 3-5 minutes, then stir in the grated parmesan cheese. Remove from the EGG and set aside.

Once the steak reaches 125°F/51°C, remove from the EGG. Reset the EGG for direct cooking without a convEGGtor and raise the temperature to 550°F/288°C.

Sear each side of the steak for 1 minute. Remove the steak from the EGG when the internal temperature reaches 135°F/57°F. Let rest for 10 minutes. Serve steaks smothered in pizzaiola sauce

