

Griddled Steak with Charred Pepper, Tomato & Basil Salsa



Cooking time: 35 mins

Serves: 4

how to cook

- 1 Brush the steaks with a little oil and place in a griddle pan or on the barbecue for 2-3 minutes each side for a medium-rare steak.
- 2 Remove from pan and keep warm.
- 3 Place the peppers and tomatoes in the pan and cook for 4-5 minutes, turning occasionally until slightly charred.
- 4 Remove from the pan, roughly chop and stir in the basil leaves, balsamic and seasoning to taste.
- 5 Serve the vegetables on top of the steaks.

what you need

- 4 John Penny fillet steaks
- 2 tablespoon olive oil
- 4 peppers, cored, deseeded and chopped
- 250g chopped tomatoes
- Few basil leaves
- 1 tablespoon balsamic vinegar
- Freshly ground black pepper

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