
Steak Poke

Yield: 6 Servings

Ingredients

4 oz New York steaks
salt
pepper
2 cup grape tomatoes (cut in half)
1 red onion (small, sliced thin)
2 clove garlic (minced)
2/3 cup soy sauce (regular or low sodium)
2 Tbsp rice wine vinegar
2 Tbsp Tabasco (optional)
1 bunch cilantro (roughly chopped)

Instructions

Season the steaks on each side with salt and pepper. Grill or pan sear steak on high heat to desired doneness. Allow the steaks to rest for 10 minutes.

Dice the steaks into large chunks or poke size pieces trimming off excess fat. Place into a medium size mixing bowl along with the tomatoes, onion, garlic, soy sauce, rice wine vinegar, Tabasco, if using, and cilantro; toss together.

Serve with steamed rice and a salad of fresh greens for an easy dinner.

Recipe brought to you by:

Chef Ryan Covert