

Pan-Seared Steak with Crispy Herbs & Escarole

Ingredients

- *1 pound sirloin steak, about 1/2 inch thick*
- *½ teaspoon salt, divided*
- *½ teaspoon ground pepper, divided*
- *2 tablespoons grapeseed oil or canola oil*
- *4 cloves garlic, crushed*
- *5 sprigs fresh thyme*
- *3 sprigs fresh sage*
- *1 sprig fresh rosemary*
- *16 cups chopped escarole (about 1 pound)*

Steps

1. *Sprinkle steak with 1/4 teaspoon each salt and pepper. Heat a large cast-iron skillet over medium-high heat. Add the steak and cook until charred on one side, about 3 minutes. Turn the steak over and add oil, garlic, thyme, sage and rosemary. Cook, stirring the herbs occasionally, until an instant-read thermometer inserted in the thickest part of the steak reaches 125 degrees F for medium-rare, 3 to 4 minutes. Transfer the steak to a plate and top with the garlic and herbs. Tent with foil.*
2. *Add escarole and the remaining 1/4 teaspoon each salt and pepper to the pan. Cook, stirring often, until the escarole starts to wilt, about 2 minutes. Thinly slice the steak and serve with the escarole and crispy herbs.*