



WEEKDAYS 1e|12p|c



Nigella Lawson's Tagliata for Two

skill level

easy

time

1-30min

servings

2

cost

\$

Contributed by: [Nigella Lawson](#)

Serve this tender beef as a romantic meal for two.

ingredients

2 tablespoons Extra Virgin Olive Oil (plus some for oiling)

1/2 teaspoons crushed Red Pepper Flakes

1 teaspoon dried Oregano

1/2 teaspoon Table Salt or just under 1 teaspoon of Kosher Salt

2 teaspoons Red Wine Vinegar

12 ounces New York Strip Steak (1 Steak)

8 ounces Cherry or Grape Tomatoes (halved)

few sprigs fresh Oregano (to serve; optional)

kitchenware

- Grill
- Mixing Bowl
- Cutting Board
- Chef's Knife
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

steps

ingredients per step

instructions

1

Heat a grill pan, or cast-iron or heavy non-stick frying pan.

2

2 tablespoons Extra Virgin Olive Oil (plus some for oiling)
 1/2 teaspoons crushed Red Pepper Flakes
 1 teaspoon dried Oregano
 1/2 teaspoon Table Salt or just under 1 teaspoon of Kosher Salt
 2 teaspoons Red Wine Vinegar
 12 ounces New York Strip Steak (1 Steak)

In a small dish that can take the steak snugly later, combine the extra-virgin olive oil, red pepper flakes, dried oregano, salt, and red wine vinegar. Oil the steak lightly and put it in the hot pan and cook for 2 minutes on each side, then remove it to the dish of spicy marinade and sit the cooked steak for 2 minutes a side in the dish. Your steak will be rare, but that's the way it's meant to be.

3

8 ounces Cherry or Grape Tomatoes (halved)

Remove the steeped steak to a board, ready for slicing, and while it sits there, arrange the cherry tomatoes, cut-side down, in the marinade dish. Cut the steak into thin slices on the diagonal and arrange on a serving dish or 2 dinner plates.

4

few sprigs fresh Oregano (to serve; optional)

Smooch the tomatoes around in the marinade, then pour them, and the marinade, over the ribbons of meat. Add a few leaves of fresh oregano, if you can get them, and serve immediately.