

Steak with Green Peppercorns and Roasted Asparagus

By CarolineWright

Serves 4

- 1 pound tri-tip steak
 - Kosher salt and freshly ground black pepper
 - 3 tablespoons olive oil, divided
 - 1 bunch asparagus, trimmed
 - 1 shallot, finely chopped
 - 1/4 cup white wine
 - 1 tablespoon green peppercorns in brine, drained
 - 2 tablespoons cold butter
 - 1 tablespoon roughly chopped parsley
1. Preheat oven to 425°. Generously season steak with salt and pepper. Heat oil in a large skillet over medium-high. Add steak and sear to brown on one side, 3 minutes. Transfer browned steak (browned-side up) to a large rimmed baking sheet. (Reserve skillet.) Toss asparagus with remaining oil on other side of the pan and roast until steak is cooked to medium-rare, 15 to 17 minutes. Remove steak to a cutting board to rest.
 2. While steak and asparagus roast, return reserved skillet to stove over medium. Heat remaining oil, then add shallot. Cook until shallot is tender, 2 minutes. Add wine and peppercorns and cook until wine has reduced by half, 2 minutes. Remove pan from heat and swirl in butter. Stir in parsley before serving. Slice meat and spoon sauce over steak; serve with asparagus.