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## T-Bone Fiorentina with Sautéed Spinach

CONTRIBUTED BY [MARIO BATALI](#)

**ACTIVE:** 40 MIN

**TOTAL TIME:** 1 HR 20 MIN

**SERVINGS:** 4 TO 5

*Mario Batali loves to drizzle giant, juicy T-bone steaks with a peppery olive oil just before serving.*

 **More Steak Recipes**

**1 tablespoon chopped rosemary**

**1 tablespoon chopped sage**

**1 tablespoon chopped thyme**

**Kosher salt and freshly ground pepper**

**One 3 3/4-pound T-bone steak, about 3 inches thick**

**6 tablespoons extra-virgin olive oil**

**6 garlic cloves, thinly sliced**

**4 pounds fresh spinach—stemmed, washed and dried**

**3 tablespoons fresh lemon juice**

**1.** Preheat the oven to 350° and preheat a grill pan. In a small bowl, combine the rosemary, sage and thyme with 2 tablespoons each of salt and pepper.

Rub the steak with 2 tablespoons of the oil and then rub with the herb mixture. Grill the steak over moderately high heat until lightly charred all over, about 10 minutes. Transfer to a small roasting pan and roast for about 40 minutes, or until an instant-read thermometer inserted into the thickest spot registers 120°. Let rest for 10 minutes before slicing.

**2.** Meanwhile, in a large, deep skillet, heat the remaining 1/4 cup of oil until smoking. Add the garlic and cook over high heat until lightly browned, about 20 seconds. Add the spinach in large handfuls and cook, tossing, until wilted, 5 minutes. Season with salt and pepper and stir in the lemon juice. Serve the spinach with the steak.

### SUGGESTED PAIRING

A classic accompaniment to T-bone Fiorentina is one of the greatest wines of Tuscany, Brunello di Montalcino, which combines tannic strength (ideal for a big steak) with profound depth of flavor.