

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 package Prairie Street  
Co. Denver Strip Steak

1 tablespoon extra virgin  
olive oil

Kosher salt

Freshly ground black  
pepper

### Preparation

- 1 Preheat a cast iron grill pan on high for several minutes so it gets very, very hot. Meanwhile, season your Denver Strip Steaks with kosher salt, ground black pepper, and then a drizzle of extra virgin olive oil.

### Cook

- 2 Once your grill pan is very hot, sear both sides of your Denver Strip Steaks. After about 2 minutes on each side, you'll have hard sear lines. Place the steaks back onto your wracked sheet tray and then place in a 400°F / 204°C oven for approximately 4 minutes. Use your meat thermometer to check for an internal temperature of 120°F / 48°C. When your steaks are ready, let them rest for about 5-10 minutes so the juices settle and the internal temperature raises to 125°F / 51°C.

### Plating

- 3 Slice your rested Denver Strip against the grain and serve with your favorite side dishes! We enjoy charred scallions as a nice complement to the sweet steak.

Bete'avon!