



Pepper Marinated Grilled Steak w' Asparagus Sides

NIBBLEDISH CONTRIBUTOR

Ingredients

Marinade

5 Mini peppers sliced, roasted

Leek sliced, roasted

1 cup Olive oil

Steak

Rib eye steak

Black pepper

White pepper

Sea salt

Garlic salt

Marinade

Asparagus Sides

1 onion sliced

mushroom

asparagus

(left over) marinade

fresh basil coarsely chopped

salt and pepper

Instructions

Marinade:

Combine all ingredients in a mixing bowl

Steak:

Lay steaks on a flat surface. Rub dry ingredients onto the surface of the steak until the steak is completely covered.

Place the steaks in a large shallow baking dish. Pour the marinade to coat the steak. Cover and let marinate in the fridge for a couple of hours.

Heat up grill and remove steaks from the marinade to about 300 degree. Grill steak 8 minutes each side (more/less depends on how you like it done).

When the steak is done, transfer it to the plate, cover with foil and let rest for several minutes.

Asparagus Sides

Heat up pan and add sliced onion (no oil yet). When it starts to turn brown, add asparagus and stir fry until tender crisp. Add marinade including the roasted peppers and leek. Use a little olive oil from the marinade. Stir fry and mix well. Add basil and mushroom, then add salt and pepper to taste.

Cook and stir until everything is moist and tender. You will see the asparagus turns into a gorgeous green!!

Serve with steak. Enjoy with a glass of red wine :)