



Grilled Steak with Black-Eyed Peas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 medium red onion, sliced into rings
- 1 1/2 pounds skirt steak, patted dry
- 6 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 bunches baby turnips, trimmed and quartered, or 3 medium turnips, peeled and cut into chunks
- 1 12-ounce can black-eyed peas, drained and rinsed
- 2 plum tomatoes, seeded and diced
- 2 teaspoons red wine vinegar
- 4 fresh basil leaves, torn
- 1 tablespoon chopped fresh chives

Instructions

Preheat a grill pan over high heat. Grill the onion rings until charred, about 2 minutes per side. If the steak is too large to fit in the pan, cut it in half. Combine 3 tablespoons olive oil, 1 teaspoon salt and 1/2 teaspoon pepper in a bowl, then brush over the meat. Grill the steak until slightly charred, 3 to 4 minutes per side for medium-rare. Transfer to a cutting board and let rest at least 5 minutes.

Meanwhile, heat the remaining 3 tablespoons olive oil in a large skillet over medium heat. Add the turnips and cook until fork-tender, about 8 minutes. Add the black-eyed peas and tomatoes and cook until warmed through, about 3 minutes. Stir in the onion rings and vinegar and remove from the heat.

Cut the steak into 3-inch-long sections along the grain, then thinly slice the meat against the grain. Stir the basil and chives into the black-eyed peas and serve with the

steak.

Per serving: Calories 705; Fat 46 g (Saturated 12 g); Cholesterol 90 mg; Sodium 711 mg; Carbohydrate 33 g; Fiber 8 g; Protein 41 g

Photograph by Antonis Achilleos