

Ferraro's Cucina

Chili Steak Salad

Ingredients

- 2 tsp **Chili Powder**
- 2 **Striploin Steaks** (trimmed)
- 1 **Lime**
- 1/2 cup **Apricot Jam**
- 1 package **Spring Greens**
- Extra Virgin Olive Oil**
- 1 clove **Garlic**
- Salt & Pepper**



Prep Time: 5 Minutes
Cook Time: 10 Minutes
Total Time: 15 Minutes

Preparation

Combine 2 tbsp Extra Virgin Olive Oil with chili powder, 1 minced large clove garlic and 1/4 tsp salt. Spread over both sides of steaks. Using fine grater, remove 1/2 tsp lime rind from lime and squeeze out juice to make about 2 tbsp. Place lime rind and juice in small bowl and mix with apricot jam. Heat a cast iron skillet over medium-high heat and brown steaks on both sides. Reduce heat to medium-low and spoon apricot jam mixture over top, let cook for about 3 minutes or until desired doneness. Remove to cutting board and let stand for 3 minutes. Toss salad greens with 2 tbsp Extra Virgin Olive Oil and 1/2 tsp each salt and pepper. Slice steak thinly and place over top of greens. Spoon pan drippings over steak to serve.



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Brodetto with Mussels

Ingredients

1 can **Cannellini or Romano Beans**
(drained and rinsed)

1 - 28 oz can **San Remo
Diced Tomatoes**

1 - 946 ml **Imagine Chicken Broth**

907 g **Fresh Mussels**

3 tablespoons **Basil** (chopped)

Extra Virgin Olive Oil

Onion

Garlic

Salt & Pepper



Prep Time: 10 Minutes

Cook Time: 30 Minutes

Total Time: 40 Minutes

Preparation

Heat 2 tablespoons extra virgin olive oil in soup pot over medium heat.

Cook 1 chopped onion and 3 minced cloves garlic for 5 minutes or until softened.

Add beans and tomatoes, simmer for 5 minutes.

Add chicken broth and bring to a boil, reduce heat and simmer for 10 minutes.

Add mussels, basil and 1/4 teaspoon each salt and pepper to broth; cover and cook for about 10 minutes or until mussels open.

Ladle into bowls to serve.



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