

# Tagliata con rucola, pomodorini e Parmigiano

## Ingredients:

2 servings

- 2 steaks - Ribeye or New York strip
- 3-4 cups arugula
- 10-15 cherry or grape tomatoes
- Shaved Parmigiano-Reggiano
- Coarse sea salt
- Extra-virgin olive oil

## Instructions

1. Grill or sear the steaks to medium-rare, or your preferred doneness.
2. Transfer the steaks to a cutting board and let them rest for 5 to 10 minutes while you prepare the other ingredients.
3. Arrange a bed of arugula on each serving plate.
4. Slice the cherry tomatoes in half and set them aside.
5. If using a wedge of Parmigiano-Reggiano, shave it into thin slices using a sharp knife or vegetable peeler.
6. Slice the rested steak thinly, cutting against the grain. Lay the slices over the arugula.
7. Distribute the halved tomatoes and shaved Parmigiano over the steak.
8. Finish with a sprinkle of coarse sea salt and a generous drizzle of extra virgin olive oil.
9. Serve immediately, perhaps with crusty bread and a glass of red wine.



