

Quick & Easy

THE COSTCO WAY

Rao's Homemade® Marinara Steak Pizzaiola

Makes 2 servings

Ingredients:

2 - 16 oz bone-in rib-eye steaks, 1½-inch thick
Kosher salt
Ground pepper
¼ cup vegetable oil
½ Tbsp garlic, minced
2 large red bell peppers, cut into ¼-inch slices
1 large white onion, cut into ¼-inch slices
¼ lb button mushrooms, sliced
¼ cup white wine
28 oz jar Rao's Homemade® Marinara Sauce
1 tsp parsley, chopped

Instructions:

Season both sides of each steak generously with salt and pepper. Rest for 10 to 15 minutes. In a large saute pan over medium-high, heat oil. Add garlic. When garlic starts to simmer, carefully place steaks in the pan with space between them. Cook steaks individually if needed. Sear on each side for 5 to 7 minutes, or until dark on both sides. Transfer to a large baking sheet lined with parchment paper. Add bell peppers, onions and mushrooms to pan. Saute for 5 minutes, or until onions are translucent and mushrooms are browned, tossing frequently. Add wine. Cook for 2 minutes. Add Rao's Homemade® Marinara Sauce. Bring to a simmer. Place steaks back in the pan. Cook for 2 minutes for medium-rare. Transfer steaks to a cutting board. Rest for 5 minutes. Sprinkle with parsley. Serve.

Tip: If serving family-style, slice steaks on a diagonal. Transfer to a warmed serving platter. If serving individually, place each steak on a warmed plate. Top with sauce.

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