

# MENU



91003  
6/89 oz/cs  
Pomodorina

## Skirt Steak Alla Pomodorina

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- 8 oz Skirt Steak
- 2 gr Haco Belarom Seasoning

### Marinade

- 2 oz MENU Pomodorina Sauce
- 3 gr Hacomat Seasoning
- 2 oz Extra Virgin Olive Oil
- 2 oz Garlic, sliced

### Mixed Vegetables

- 1 oz Zucchini, cubed
- 1 oz Beets, cubed
- 1 oz Turnips, cubed
- 1 oz Yellow squash, cubed
- 2 oz Butter

### Other

- ½ oz Cilantro, chopped
- 1 ea Pita
- 1 oz Spanish White Cheese, crumbled

### Skirt Steak Alla Pomodorina

**Marinade** - Mix pomodorina sauce, extra virgin olive oil and garlic together and set aside.

**Skirt Steak** - Season steak with belarom seasoning and then place the steak in marinade and let sit over night in refrigerator. Sauté skirt steak for 3 mins on each side or until desired temperature.

**Mixed Vegetables** - Sauté vegetables in butter and season with Hacomat seasoning. Then grill the pita bread and cut into triangles.

Cut the skirt steak into slices and then place on top of mixed vegetables. Place pita triangles on each side of meat and garnish with crumbled white cheese and cilantro, or as desired.