

Matambrito a La Pizza

Recipe Source: Adapted from Adam Richman, "The Kitchen"

Bob and Robin Young, Boise, ID

Total Time: 20 min **Prep:** 5 min **Inactive:** 5 min **Cook:** 10 min

Yield: 8 to 10 servings **Level:** Easy

Ingredients:

1½ lbs Flank or Skirt Steak

2 T Olive Oil

Celtic fine grain Sea Salt

Freshly ground Tellicherry Black Pepper

1 c shredded Provolone Cheese

2 med Vine-Ripened or Heirloom Tomatoes, sliced

1 T chopped fresh Mexican Oregano

1 c shredded Mozzarella Cheese

Directions:

Preheat a grill or grill pan to medium-high heat.

Brush both sides of the steak with the olive oil and season generously with salt and pepper.

Brush the grill grates with oil. Place the steak on the grill and grill about 4 minutes. Flip the steak, top with the provolone cheese and sliced tomatoes, season with the fresh Mexican oregano, salt and pepper and sprinkle on the mozzarella cheese.

Cover and grill for an additional 3 to 4 minutes or until the cheese is melted and bubbling.

Remove from the grill and let rest for 5 minutes before slicing.