



Steak Tonato with Olives

BUFFET[®]
OLIVES

Ingredients

- 500g sirloin steak
- salt and milled pepper
- olive oil
- 4 large red sweet peppers, roasted, skins removed, seeded and cut into strips
- rocket leaves
- 1 sachet (200g) green Buffet Olives, drained
- 1 sachet (200g) black Buffet Olives, drained
- 15ml capers
- 125ml tapenade

Dressing:

- 50g (about 1/2 can) tuna oil, drained
- juice and finely grated rind of 1 lemon
- 5ml Dijon mustard
- 50ml olive oil
- Garnish
- 25ml olive oil
- 10ml each finely chopped parsley, basil and chives

Method

Season meat well and rub with olive oil. Chargrill until cooked to your liking. Set aside to rest for 10 minutes, then slice.

Toss peppers, rocket, olives, capers on a platter.

Scatter over steak strips and capers.

Blitz dressing with a stick blender until smooth.

Drizzle dressing over salad and serve.

Serves 4