

## Savory Seared Steak Pizza

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Sirloin with oregano, basil, red pepper flakes, and two cheeses.

*Yield: (1) 14" pizza*

### Ingredients

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- 1-14" Pizza shell
- ½ lb. Boneless sirloin, top sirloin or flank steak
- 1 cup 6 in 1 All-purpose Ground Tomatoes
- 1 clove Garlic, crushed
- 1 tsp. Oregano, dried
- 1 tsp. Basil, dried
- 2 tbsp. Olive oil
- ½ tbsp. (or to taste) Crushed red pepper flakes
- 8 oz. Mozzarella and provolone blend, shredded

### Directions

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1. Grill or pan-fry steak until it is a bit less than medium-rare, saving any meat juices.
2. Slice steak ⅛-inch thick, then cube each slice. Set aside.
3. Combine 6 in 1 All-purpose Ground tomatoes, garlic, oregano, basil, olive oil, red pepper flakes and add some of the juices from the cooking of the steak.
4. Spread mixture on the pizza crust.
5. Place steak slices on top of the sauce.
6. Sprinkle with the cheese blend and bake.