

# Steak Pizzaiola with Potatoes and Peas

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**Steak Pizzaiola with Potatoes and Peas** is a rustic Italian classic that transforms simple ingredients into a hearty, comforting meal. Tender strips of sirloin are simmered in a rich tomato-based sauce with sweet bell peppers, golden potatoes, and fresh green peas, infused with garlic, oregano, and basil. This dish brings the warmth and flavor of an Italian kitchen straight to your table—perfect for fall or winter nights when you crave a cozy, satisfying dinner.

## Things to Know About Italian Steak Pizzaiola with Potatoes and Peas

- **What is Pizzaiola?**

Pizzaiola is a traditional Neapolitan method of cooking beef in a tomato-based sauce with garlic, oregano, and herbs. Adding potatoes and peas makes it a hearty, one-pan meal.

- **Best Cuts of Beef:**

Sirloin works beautifully, but you can also use ribeye or flank steak. Slice thinly across the grain for maximum tenderness.

- **Make-Ahead Friendly:**

The tomato, pepper, and potato base can be cooked ahead of time. Add the steak and peas just before serving to keep everything fresh.

- **Serving Suggestions:**

Serve with crusty Italian bread, creamy polenta, or over rice. A light green salad makes a perfect accompaniment.

- **Wine Pairing:**

Medium-bodied Italian reds like Chianti or Montepulciano d'Abruzzo complement the tomato sauce and peppers beautifully.

- **Leftovers:**

Store in the fridge for up to 3 days. Reheat gently to keep the steak tender; flavors deepen overnight, making it even more delicious

- While you're here, check out some of our other Italian favorites:

- Creamy Sausage Tortellini Soup – rich, comforting, and full of flavor.
- Italian Wedding Soup – a classic, family-loved soup straight from our restaurant menu.

Don't forget to share your creations on Instagram and tag us – we love seeing your Italian kitchen

## **Steak pizzaiola with potatoes and peas**

**Cook Time: 50 minutes**

**Servings: 4–6**

- **Ingredients**

- 1  $\frac{1}{2}$  lbs sirloin steak, thinly sliced into strips

- 1 large onion, thinly sliced
- 2 medium potatoes, peeled and diced
- 3 cloves garlic, minced
- 1 can (14 oz) crushed tomatoes
- 1 cup frozen peas (or fresh if in season)
- 2 tbsp olive oil
- $\frac{1}{2}$  cup dry white wine (optional)
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and freshly ground black pepper, to taste
- Fresh parsley, chopped (for garnish)

## Instructions

### 1. Prepare the steak (10 minutes):

Season the sirloin strips with salt and pepper. Heat 1 tablespoon olive oil in a large skillet or Dutch oven over medium-high heat. Sear the steak for 2–3 minutes per side until browned but not fully cooked. Remove from the pan and set aside.

### 2. Cook the vegetables (15 minutes):

Add the remaining tablespoon olive oil to the pan. Sauté the onion until softened, about 5–6 minutes. Add the diced potatoes and cook another 5–7 minutes, stirring occasionally, until lightly golden. Stir in the garlic and cook 1 minute until fragrant.

### 3. Build the Pizzaiola sauce (20 minutes):

Pour in the white wine (if using) and allow it to reduce for

2–3 minutes. Add the crushed tomatoes, oregano, and basil. Season with salt and pepper. Cover and simmer gently for 15–20 minutes, or until the potatoes are tender.

**4. Finish the dish (5 minutes):**

Stir in the peas and return the steak to the pan. Simmer on low heat for about 5 minutes, or until the steak is cooked through and the flavors are well blended.

**5. Serve:**

Garnish with chopped fresh parsley. Serve warm with crusty Italian bread, polenta, or over rice for a complete rustic Italian meal.