

A Recipe from Yavapai Cowbelle Kitchens

Tapas-Style Pepper Steak "Parfaits"

From Our "All Time Favorite Cookbook"

Ingredients:

2 beef Ranch Steaks, cut 3/4" thick (about 8 oz. each)
2 medium red bell peppers, cut in half lengthwise
6 slices (1/4" thick) baguette bread, cut diagonally about 5" long
2 Cups loosely packed baby spinach leaves
Salt & ground black pepper
1 clove garlic
2 Tablespoons shaved Manchego cheese
2 Tablespoons finely chopped fresh cilantro
Cilantro sprigs (optional)

Marinade & Dressing:

1/2 Cup reduced-fat, prepared olive oil vinaigrette
2 cloves garlic, minced
1/2 teaspoon smoked paprika
2 teaspoons finely chopped cilantro
1/8 teaspoon ground black pepper

Directions:

1. Combine marinade & dressing ingredients in small bowl. Place beef steaks & 3/4 cup marinade in food-safe plastic bag; turn steaks to coat. Close bag securely & marinate in refrigerator for 15 minutes to 2 hours, turning occasionally. Cover & refrigerate remaining marinade for dressing.
2. Remove steaks from marinade; discard marinade. Place steaks & bell peppers on grill over medium, ash-covered coals. Grill steaks, covered, 8 to 11 minutes (over medium heat on preheated gas grill, cooking times remain the same) for medium, rare (145° F) to medium (160° F) doneness, turning occasionally. Grill peppers, covered, 7 to 10 minutes or until tender, turning occasionally. A few minutes before steaks are done, place bread slices on grid. Grill until lightly toasted, turning once. Cut 1 end off garlic clove; rub cut end evenly over both sides of toasted bread.
3. Carve steak into thin slices; season with salt & black pepper, as desired. Dice bell peppers. Layer with equal amounts of spinach, peppers, steak, olives, chopped cilantro & reserved dressing, in 6 (1-cup) martini glasses or straight-sided glasses. Top with cheese shavings. Place 1 bread slice upright in each of glass. Garnish with cilantro sprigs, if desired.