



(photo by: Romulo Yanes)

yield: active time: total time:

Makes 4 servings 15 min 25 min

ingredients

- 2 pound (1-inch-thick) boneless sirloin steak
- 4 garlic cloves, thinly sliced
- 1/2 teaspoon dried hot red-pepper flakes
- 2 tablespoons olive oil
- 1/2 cup drained pitted brine-cured olives, coarsely chopped
- 1/2 cup chopped flat-leaf parsley

preparation

Heat a dry 12-inch heavy skillet (not nonstick) over medium-high heat until hot. Pat steak dry and sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper, then sear, without turning, 5 minutes (reduce heat if necessary to prevent scorching). Turn steak over and cook 5 to 6 minutes more for medium-rare. Transfer to a cutting board and let stand 5 minutes.

