

# RJ'S PAN-FRIED FLANK STEAK DIAVOLO

Servings: 4 -6

## Ingredients

1-1/2 lbs flank steak (trimmed)

4 tbsp extra virgin olive oil

25 oz **RJ's Hot or Med Hot Diavolo Sauce/Peppers**

1/4 cup water

1/4 tsp Kosher salt

1/2 tsp black pepper



## Cooking Instructions

Add the olive oil to a large grill pan and heat to medium heat. Sprinkle steak with salt and pepper.

Place steak into hot pan and cook 6 minutes each side or until desired degree of doneness. Remove steak from pan and let stand 5 minutes. Slice steak diagonally across the grain into 3/4" pieces. Return sliced steak to pan and add 1 jar (25oz) **RJ's Hot or Medium Hot Diavolo Sauce with Peppers** and 1/4 cup of water. Cook on medium heat for 20 minutes. Serve.

\*Optional Cooking Instructions: For an even more tender and marinated flavor, after cooking on medium heat for 20 minutes reduce heat and let simmer for an additional 45 minutes. Serve

\* **Chef's Notes:** For milder version substitute **RJ's Mild Diavolo Sauce with Peppers**