



Sirloin steak with warm Tomato Salsa

1 1/2 lb Sirloin Steak *

3 Plum Tomatoes

2 Scallions *

2 Tablespoons Balsamic Vinegar *

Heat a nonstick skillet and pan fry steaks for about 3 to 4 minutes on each side. Use a medium to high heat.

Place plum tomatoes in a heat proof bowl and cover with boiling water. Leave for 1-2 minutes. Drain and peel tomatoes. Dice up into bite size pieces along with the scallions.

Remove steak from pan and add your tomatoes, scallions, balsamic vinegar, 2 table-spoons of water and stir in the steak drippings for about 3 to 5 minutes.

Spoon salsa over steak and serve.