



# Steak with Tomatoes and Scallion Relish

Serves 4

Time: 30 minutes

By Kristin Donnelly from [Missiondinner.substack.com](http://Missiondinner.substack.com)

- 2 pounds best quality tomatoes (about 4 large)
- 1 tablespoon unseasoned rice vinegar or white wine vinegar, divided
- Salt and freshly ground pepper
- 1 bunch (5 or 6) scallions (also known as green onions)
- One 1 ½ pound sirloin steak (about 1 ½ inch thick) or two 1-pound steaks, such as New York Strip or Rib-Eye steaks (1 to 1 ½ inch thick)
- 2 tablespoons oil (olive or a neutral oil is fine), divided
- Flaky salt, like Maldon (optional)

## Prep your veggies

Using a small knife, remove the core from the **tomatoes**. Using a larger knife, slice the tomatoes into ¼-inch-thick rounds.

Arrange the **tomato slices** on a platter and drizzle with **1 teaspoon of the vinegar**. Sprinkle lightly with **salt and pepper**.

Using your large knife, trim off the hairy root ends of the **scallions**. Thinly slice the scallions crosswise into rings.

## Prep and cook the steak(s)

Pat dry the **steak(s)** with paper towels and sprinkle salt generously over both sides of the meat, and season each side with a few grinds of pepper.

In a large, heavy skillet, preferably one that is not nonstick, heat **1 tablespoon of oil** over medium-high heat until it just starts to shimmer; tip the skillet slightly if you need to help fully coat the pan. Add the **steak(s)** to the skillet and cook, turning every 30 seconds or so, until well browned and cooked as desired. For medium rare meat, it will take about **8 to 10 minutes for 1-inch-thick steaks** and **10 to 12 minutes for 1 ½ inch steaks**. Turn down the heat to medium if the drippings in the pan threaten to burn. Also, be sure to brown any fatty edges by holding them against the hot pan using tongs.

(For the most accurate way to check the doneness of your meat, insert an instant-read thermometer into the thickest part of the steak and **cook to 115°F to 120°F for medium-rare meat.**)

Transfer the **steak(s)** to a cutting board and **let rest for 5 minutes**. (The temperature will rise as it rests.)

#### **Deglaze the pan and cook the scallions**

Meanwhile, reduce the heat under the skillet to medium if you haven't done so already. Add **¼ cup water** to the skillet and use a spatula to scrape up any browned bits from the bottom of the pan. Simmer until the liquid reduces to about 2 tablespoons, about 3 minutes, then pour the juices over the tomatoes.

Return the skillet to medium heat. Add the remaining **1 tablespoon oil** and heat for 10 seconds. Add the **scallions** and cook until softened, about 2 minutes. Transfer the **scallions** to a small bowl and stir in the remaining **2 teaspoons vinegar**. Taste and season with salt and pepper if necessary.

#### **Assemble the dish**

After **the steak(s)** rests, **thinly slice it** crosswise (against the grain). Arrange the **sliced steak** on top of the tomatoes. Spoon the **scallion relish** on top (or serve alongside). Sprinkle with flaky salt, if desired, and serve.

## The short version

- Thinly slice the **tomatoes** and arrange them on a platter. Season lightly with **salt and pepper** and sprinkle with **1 teaspoon vinegar**. Trim and slice the **scallions**.
- Season the **steak** generously with **salt** and **more lightly with pepper** and cook in a skillet to medium rare. Let rest, then thinly slice.
- Set the skillet over medium heat, and add **¼ cup water** to deglaze the pan. Reduce by half and **pour the juices over the tomatoes**.
- Cook the **scallions** in the same skillet, then transfer to a bol. Stir in **2 teaspoons vinegar**.

- Serve the **steak** over the **tomatoes** and **scallion relish**.

## Fun for kids

- Have the kids arrange the sliced tomatoes on the platter how they like!

## Swaps

- Instead of rice or white wine vinegar, use any vinegar you have. It will change the flavor, but it will still be good.
- If you don't like scallions, skip them! If you prefer, you can wilt some greens, like spinach or baby kale, in the remaining juices.

## Bonus points

- I like to salt the steak just before cooking so it doesn't release too many juices before it hits the pan. If you like, however, you can salt the meat well in advance so it tastes seasoned all the way through. To do so, sprinkle the meat all over with salt at least 45 minutes before you want to cook it (and up to one day ahead). If you're salting the steak more than 2 hours in advance, refrigerate until a half hour before you're ready to cook.
- I find this meal to be complete as-is, but corn-on-the-cob as an additional side dish would enhance its end-of-summer vibe.