



**CRANK UP  
YOUR KITCHEN**

GAMEDAY HOMEGATING

## STEAK FLATBREAD WITH BLUE CHEESE

SERVINGS: 5 | PREP TIME: 10 MINS | COOK TIME: 25 MINS

Making your own flatbread from scratch is quick, easy, and entirely soul-satisfying. And the griddle attachment on the Frigidaire Professional range helps in making the crispiest, most delicious flatbreads possible. Top those with steak, blue cheese, and balsamic reduction, and you've got a knockout appetizer hit for your next gathering.

### INSTRUCTIONS:

1. Heat a cast iron pan on the PowerPlus® burner over medium-high heat. Massage the steak with 1 tablespoon of olive oil, and season with salt and pepper. When the pan is hot, fry the steak for 3 – 4 minutes on both sides. When you flip the steak, add butter, garlic, and rosemary to melt together, basting the steak every few minutes. Transfer to a board to rest (5 minutes).
2. In a bowl, combine flour and sea salt. Add water and olive oil, and knead until you have a soft dough ball (6 – 8 minutes). Working on a lightly floured surface, divide the dough into 4 equal sized pieces, and roll into long, thin oval shaped flatbreads.
3. Place the griddle attachment over the center burner, and heat over medium heat. Slice the steak into ¼ inch pieces.
4. Working one at a time, place a flatbread on the preheated griddle and fry for 3 – 4 minutes. Flip, add several pieces of steak to the bread, and fry an additional 3 – 4 minutes.
5. Top cooked flatbreads with 1/8 cup blue cheese, 1/2 cup cherry tomatoes, and a handful of arugula. Drizzle over 1 tablespoon of balsamic reduction, slice into 2-inch long rectangle pieces, and serve immediately.

### CRANK UP YOUR COOKING TIP:

*For the best sear, get a cast iron pan extra hot before you add the steak. The high heat of the PowerPlus™ Burner on the Frigidaire Professional Range will quickly heat the pan.*

### INGREDIENTS:

#### FOR THE FLATBREAD

1 cup flour  
1/2 tsp. sea salt  
3 oz. water  
2 TBSP. olive oil

#### FOR THE STEAK

1 lb. sirloin steak  
1 TBSP. olive oil  
1/2 tsp. sea salt  
1/4 tsp. black pepper  
1 TBSP. butter  
1 clove garlic  
1 sprig of rosemary

#### TO BUILD

4 TBSP. balsamic reduction  
1 1/2 cups arugula  
1 cup blue cheese  
2 cups cherry tomatoes, quartered  
1 avocado, cubed