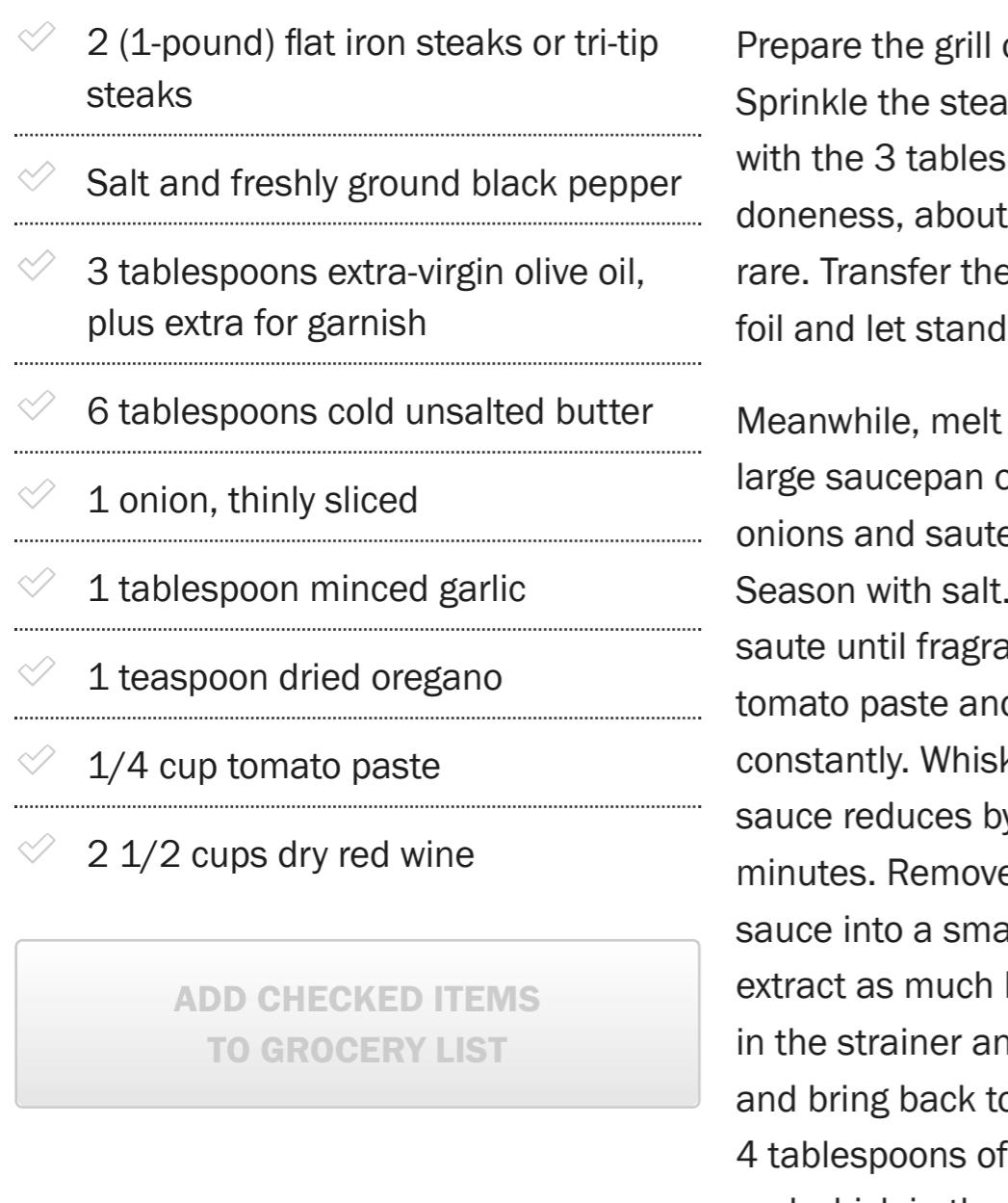


[PREV RECIPE](#)[NEXT RECIPE](#)

Flat Iron Steak with Red Wine Sauce

Getting reviews...

Recipe courtesy of **Giada De Laurentiis**Show: **Everyday Italian**Episode: **Marinades and Sauces**[+ SAVE RECIPE](#)Total: 35 min
Prep: 15 min
Cook: 20 min

Yield: 6 servings

Level: Easy

Ingredients

- 2 (1-pound) flat iron steaks or tri-tip steaks
- Salt and freshly ground black pepper
- 3 tablespoons extra-virgin olive oil, plus extra for garnish
- 6 tablespoons cold unsalted butter
- 1 onion, thinly sliced
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1/4 cup tomato paste
- 2 1/2 cups dry red wine

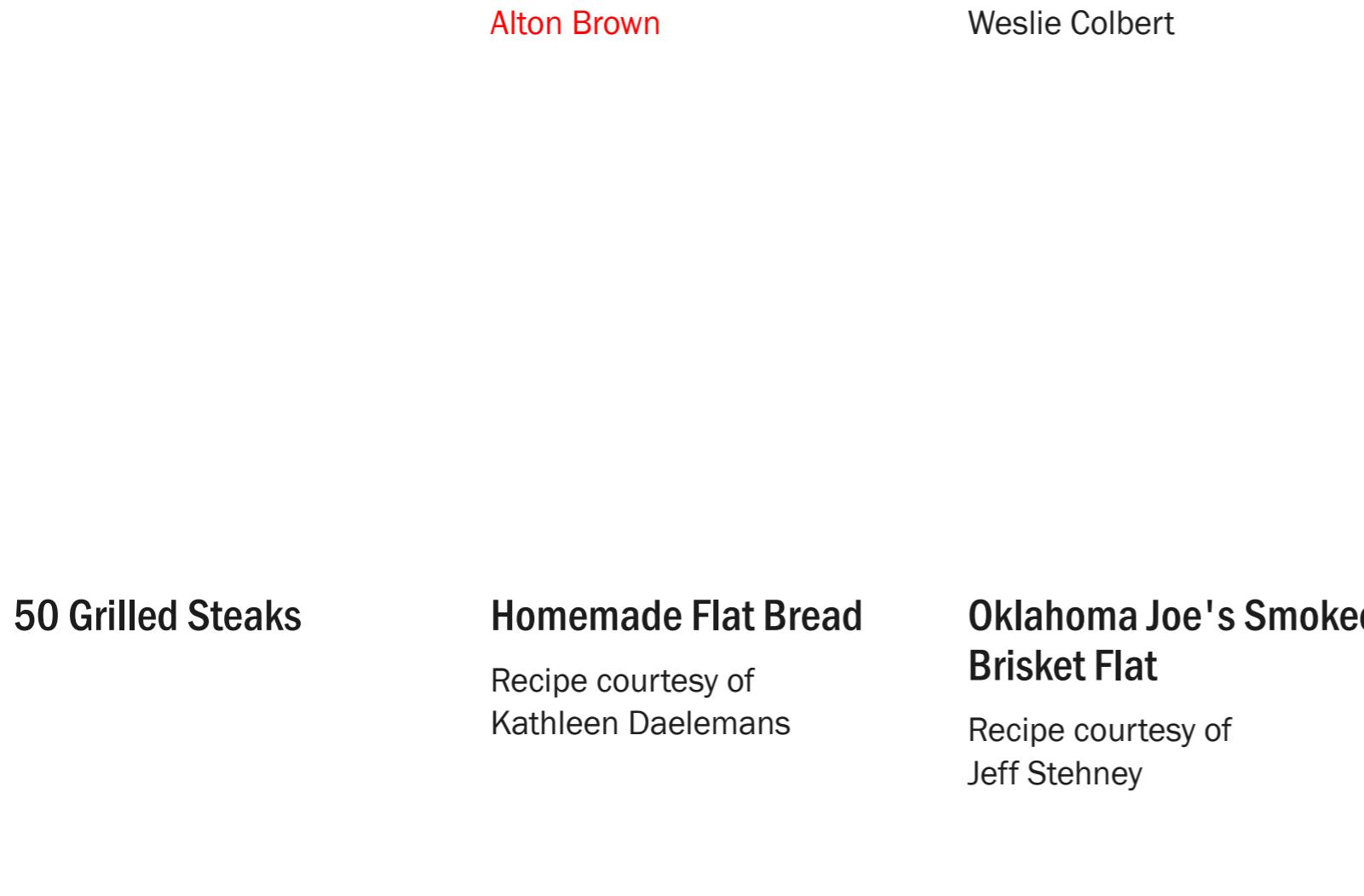
[ADD CHECKED ITEMS TO GROCERY LIST](#)

Directions

Prepare the grill or barbecue (medium-high heat). Sprinkle the steaks with salt and pepper and drizzle with the 3 tablespoons of olive oil. Grill to desired doneness, about 5 minutes per side for medium-rare. Transfer the steaks to a cutting board. Tent with foil and let stand 10 minutes.

Meanwhile, melt 2 tablespoons of butter in a heavy large saucepan over medium-high heat. Add the onions and saute until tender, about 5 minutes. Season with salt. Add the garlic and oregano and saute until fragrant, about 30 seconds. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine. Simmer until the sauce reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the heat. Strain the sauce into a small bowl, pressing on the solids to extract as much liquid as possible. Discard the solids in the strainer and return the sauce to the saucepan and bring back to a slow simmer. Cut the remaining 4 tablespoons of butter into small 1/2-inch chunks and whisk in the sauce a little at a time. Season the sauce, to taste, with salt and pepper.

Thinly slice the steaks across the grain. Divide the steak slices among 6 plates. Drizzle the sauce over the steak, drizzle a little more extra-virgin olive oil and serve.

Pairs well with **Cabernet Sauvignon**Categories: [Grilled Steak](#) [Grilling](#) [Steak](#)[Beef](#) [Meat](#) [Main Dish](#) [Sautéing Recipes](#)MORE FROM:
[Great Grilled Mains](#)

Chicken Ramen Noodle Casserole

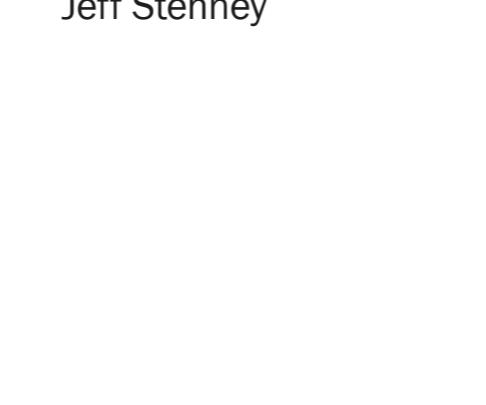
This creamy casserole is low maintenance and packed with flavor.



Chicken Ramen Noodle Casserole 00:35



Steakhouse Sheet Pan Dinner 00:58



Cheeseburger Monkey Bread 00:58

[PREVIOUS](#)[NEXT](#)

1 - 3 of 6 videos

IDEAS YOU'LL LOVE

Perfectly Grilled Steak

Recipe courtesy of **Bobby Flay**

Skirt Steak

Recipe courtesy of **Alton Brown**

Rib-eye Steak

Recipe courtesy of **Weslie Colbert**

50 Grilled Steaks

Homemade Flat Bread

Oklahoma Joe's Smoked Brisket Flat

Recipe courtesy of **Kathleen Daelemans**Recipe courtesy of **Jeff Stehney**

Naan: Indian Oven-Baked Flat Bread

Salisbury Steak

Recipe courtesy of **Aarti Sequeira**Recipe courtesy of **Ree Drummond**

Rib Eye Steak with Onion Blue Cheese Sauce

Stranger Things Valentine's Day

Recipe courtesy of **Ree Drummond**

Top-Rated Chinese Recipes

Filet (2)

30 One-Pot Wonders

bread (2)

25+ Easy Casseroles

bread (2)

simmer (2)

butter (7)

strain (2)

dry (3)

tomato (4)

family (22)

wine (29)

filet (2)

all reviews

flank steak (3)

simmer (2)

garlic (3)

strain (2)

modifications (15)

tomato (4)

mushroom (4)

wine (29)

olive (2)

all reviews

onion (6)

simmer (2)

pepper (4)

strain (2)

potato (3)

tomato (4)

salt (5)

wine (29)

sauce (83)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)

steak (3)

strain (2)

steak (3)

tomato (4)

steak (3)

wine (29)

steak (3)

all reviews

steak (3)

simmer (2)