



Steak and Eggs with Salsa Verde and Fontina

Made from tomatillos, salsa verde is available in the salsa section of your grocery store.

- 1 ½ pound skirt or flank steak
- 1 teaspoon sweet or smoked paprika
- ½ teaspoon salt
- Freshly ground black pepper
- 3 cups medium-hot salsa verde
- 8 eggs
- 6 ounces fontina cheese, coarsely grated
- Fresh mint sprigs

1. Heat the broiler. Rub steak with paprika, salt and pepper.
2. Pour salsa verde into a heavy 12-inch skillet with a lid. Bring to a boil. Reduce heat to medium. Carefully break eggs directly into simmering salsa. Mound cheese over each egg. Cover and cook 6 to 8 minutes, until whites are set and yolks are still runny.
3. Meanwhile, broil steak until medium rare, about 3 minutes on each side. Let stand 5 minutes, then slice on the bias.
4. Serve steak with eggs, salsa verde and mint sprigs. Serve