



## Spanglers Grilled Ribeye with Sautéed Kale, Cannellini Beans, Bacon, and Olive Tapenade

Pick up all of these menu items today at Spangler's Market!

12 oz center cut ribeye seasoned aggressively with sea salt and cracked pepper  
1 stalk Lacinato Kale  
1 can of cannellini beans (drained)  
3 strips center cut thick bacon  
2 tablespoons olive oil

### Tapenade

1 Cup Kalamata olives  
3 tablespoons Capers(drained)  
1 teaspoon Anchovy paste  
1 clove garlic  
Juice of 2 lemons  
1 tablespoon chopped parsley  
1/4 cup olive oil

Combine all ingredients into a food processor and pulse until coarsely chopped ( do not puree) set aside

Clean kale and separate from the ribs. Cut into 2-inch leafy pieces

Cut bacon into 1-inch pieces (lardons)

Sauté lardons in a skillet with some oil until it begins to brown. Add the kale, sauté for another minute, add the beans to incorporate, and salt and pepper to taste. Remove from heat, set aside for plating.

In a skillet (cast iron, if possible) add the olive oil and warm to a slight smoke. Place seasoned steak in the hot skillet and let cook for 3 minutes, without turning to develop a nice crust, flip steak, and do the same. If desired temp is above med rare, place pan in 350 degree oven until desired temp. When steak is removed from heat, place on cutting board, and immediately smear a nice helping of the tapenade, rub it all over the top as the steak rests

To serve: Add a tablespoon of butter to the ragu and bring it to temp. Place a heaping pile into center of plate, or platter, slice the steak, and fan it over the top. Enjoy!