



## New York Steak and Green Beans

Nicolas Come, age 9

### Ingredients

- 1 lb. green beans
- 2 New York steaks
- Salt and pepper, to taste
- Paprika, to taste
- Drizzle of Olive oil
- 3 cloves of Garlic, minced
- ½ Lemon squeezed
- 1 cup cherry tomatoes cut in half

### Directions:

**For green beans:** In a stock pot, boil water. Cook green beans for two minutes. Briefly chill in ice water and strain.

Then, add olive oil into a non-stick frying pan on medium heat. Sauté green beans with garlic.

Add tomatoes and lemon juice. Cook for another three minutes.

**Prepare steaks:** Season steaks with salt, pepper, and paprika. Bring skillet to high heat. Add steaks to skillet, cooking for three minutes on each side.

Serves 2.

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