

# Steak Crostini With Horseradish Whip

This Steak Crostini recipe is a perfect appetizer or side dish to share. Although we wouldn't blame you if you wanted to eat them all yourself.

## INGREDIENTS

- 1 beef Strip Steak, Boneless
- 1 tablespoon olive oil
- 1-1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 12 slices French bread, cut 1 inch thick
- 12 arugula leaves
- 2 teaspoon horseradish
- 3/4 cup heavy cream
- 2 tablespoon grated Parmesan cheese
- 3 tablespoon chives



45 Min	12	42 Cal	12g
	Servings		Protein

## COOKING

1. Preheat oven to 350°F. Heat large nonstick skillet over medium heat until hot. Season steak evenly on both sides with salt and pepper. Add olive oil and place steak in skillet; cook strip steak 12 to 15 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove steak and set aside to rest.
2. Place sliced bread in single layer on baking sheet. Bake in 350°F oven for about 10 minutes or until lightly toasted but not brown. Set aside.
3. Combine horseradish and heavy cream in a medium size mixing bowl. Mix over medium speed for about 5 minutes or until you form whip cream. Once formed remove bowl from mixer and fold in fresh chives and parmesan cheese.
4. Spread 2 teaspoon horseradish whip onto each bread piece. Slice steak in 12 equal size pieces; top with steak and fresh arugula.

## NUTRITION

<b>Serv Size</b>	<b>Calories</b>	<b>Total Fat</b>	<b>Cholest</b>	<b>Sodium</b>	<b>Total Carb</b>	<b>Protein</b>		
12		7g	33mg		18.5g	12g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com