



Hearth and Caravan

Greek Steak Pizza

Directions:

Marinade:

In a large bowl combine $\frac{1}{2}$ cup Red Wine Vinegar, $\frac{1}{2}$ cup olive oil, 1 T Marjoram, $\frac{1}{2}$ T Oregano, $\frac{1}{2}$ T Basil, 4-6 Cloves Garlic minced, 1 T Salt, $\frac{1}{4}$ tsp Thyme.

Cut Steak or Roast on a bias across the grain into thin strips and mix into marinade. Let sit for at least 30 minutes. Cook in a large pan or wok on stove.

Pizza Topping:

In a small bowl combine 1 T Marjoram, 1 T Oregano, $\frac{1}{2}$ T Basil, $\frac{1}{2}$ T Salt, $\frac{1}{2}$ tsp Garlic Powder. Add $\frac{1}{4}$ cup Olive Oil. Spread oil mixture over pizza dough using a spoon. Add Steak, Feta, and Green Pepper. Bake to dough instructions.

Entrée

2-3 pounds Lean Beef

$\frac{1}{2}$ cup Red Wine Vinegar

$\frac{3}{4}$ cup Olive Oil divided

2 T Marjoram divided

1-1/2 T Oregano divided

1 T Basil divided

1-1/2 T Salt divided

$\frac{1}{4}$ tsp Thyme

4-6 Cloves of Garlic

$\frac{1}{2}$ tsp Garlic Powder

$\frac{1}{2}$ cup Crumbled Feta

1 Green Pepper sliced

Makes 2-3 Pizzas

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