

# Ribeye Bruschetta Steak Sandwiches

## INGREDIENTS:

1.5 - 2 lbs. Ribeye Steak, grilled or broiled  
8 (1-inch-thick) slices French or Italian bread  
Olive Oil  
Salt  
2 Large Garlic cloves, cut in half lengthwise  
Arugula or watercress  
Tomato-Olive Salsa (See below)

## INSTRUCTIONS:

Cook the steak as you like.

While the meat is resting, brush the bread generously with Olive Oil and grill over medium coals or in a pre-heated broiler until the surface is crisp and golden, 1-2 minutes on each side. Remove the toasts, sprinkle them with a little salt, and then rub them all over with the cut edges of the Garlic Cloves.

Place 2 pieces of toast on each plate with a layer of Arugula leaves or Watercress on top. Slice the steak into 1/4-inch-thick slices and cover the greens with the steak. Garnish with Tomato-Olive Salsa

### Tomato-Olive Salsa

1 cup seeded and diced tomatoes  
3 tablespoons pitted and chipped black olives  
2 tablespoons chopped fresh basil  
1 tablespoon finely chopped red onion  
2 tablespoons olive oil  
2 teaspoons balsamic vinegar  
Salt and Pepper to taste

Combine all ingredients in a small bowl. Toss lightly and serve at once.