

Espresso Balsamic Glazed Steak Bites

Ingredients:

- 2 (3/4 inch thick) boneless ribeye or skirt steak
- 1 teaspoon [Prima Olive's Arbequina EVOO](#)
- Prima Olive's Seasoned Sea Salt
- Fresh ground pepper for seasoning

Balsamic Glaze

- 4 Tbsp. [Prima Olive's Espresso Balsamic Vinegar](#)
- 2 Tbsp. brown sugar

Directions:

Sprinkle steaks with Prima's Seasoned Sea Salt and fresh cracked pepper. Pour EVOO into the bottom of a heavy, medium sized skillet.

Heat skillet over medium-high heat. Add steaks and cooked to desired doneness, about 4 minutes each side.

Using tongs, transfer steaks to plate; tent with foil to keep warm. Cut steaks into bite size pieces.

Add vinegar and brown sugar to the skillet. Cook until brown sugar melts, stirring continuously until the balsamic is reduced to a glaze. Spoon glaze over the steak bites and serve.

