

## Meat fillets with tomato and oregano *(Meat main dishes)*



### Preparation

Add salt to the meat and let infuse for few minutes. Prepare the tomato sauce in a bowl, with tomato passata, salt, pepper, oregano and chilli. In a pan, heat the oil and gently fry the garlic. When the garlic begins to brown, remove it from the oil and sear the veal slices for two minutes. Remove the slices of meat and, with the sauce and oil remaining in the pot, add the tomato sauce and cook for 5 minutes. When it is reduced and well flavoured, add the meat and cook for another minute. Your meat with tomato sauce is ready!

### Tips

Although in our recipe we used veal, in fact you can also use very thin slices of beef

### Trivia

This recipe – known as 'Carne alla Pizzaiola' in Italy - originates from one or other of the two coastal regions of Sicily or Campania

### Information

**Preparation** 20 minutes

**Total Time** 10 minutes

**Serves X** Serves 2 persons

**Level of difficulty** Easy

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### Ingredients

**Beef** (300g of sliced beef fillet)

**Tomato passata** 200 millilitres

**Oregano**

**Salt** (Black Persian)

**Pepper**

**Chilli**

**Garlic** 1 clove

**Extra virgin olive oil**