



Hanger steak with green-garlic sauce

SERVES 4 TO 6 | 30 MINUTES

2 hanger steaks or 1 skirt steak (1½ lbs. total)

½ tsp. each kosher salt and pepper, divided

1 tbsp. olive oil

3 tbsp. butter, divided

1 cup chopped green garlic* or green onions

1 tbsp. minced garlic

½ cup reduced-sodium beef broth

½ cup dry white wine

1 tbsp. sherry vinegar

1. Sprinkle steaks with ¼ tsp. each salt and pepper. Heat oil in a large frying pan over high heat. Add steaks and cook, turning once, until medium-rare, 10 to 12 minutes. Transfer to a cutting board; tent with foil.

2. Reduce heat to medium and add 1 tbsp. butter to pan. Add green garlic and garlic and stir until fragrant, about 1 minute.

3. Pour in broth, wine, and vinegar and cook, stirring to release browned bits, until reduced by two-thirds. Remove from heat and stir in remaining butter. Season with remaining ¼ tsp. each salt and pepper and serve with sliced steak. —KATE WASHINGTON

**Buy green garlic (harvested before the bulb is mature) at farmers' markets and Asian grocers in spring and early summer.*

PER SERVING 272 CAL., 58% (157 CAL.) FROM FAT; 24 G PROTEIN; 18 G FAT (7.5 G SAT.); 1.9 G CARBO (0.1 G FIBER); 315 MG SODIUM; 80 MG CHOL. **>98**