

# Jerk Marinated Steak with Callaloo

By Chef Irie

Servings: 5-6

Active time: 30 minutes

Total time: 2 hours

## Ingredients

### For steak

1/2 cup olive oil

3 (12-16 oz) boneless ribeye steaks, 1 1/2" thick

2 teaspoons kosher salt

2 teaspoons pepper

1 tablespoon jerk seasoning

2 tablespoons balsamic vinegar

### For callaloo

4 cloves garlic, chopped or thinly sliced

1/4 cup red onion, julienned

3 tablespoons olive or vegetable oil

1/4 cup red bell pepper, julienned

1 (20 oz) can ripe jackfruit in syrup, drained & julienned

1 cup grape tomatoes, halved

2 (20 oz) cans callaloo, drained

Salt and pepper to taste

1/2 bunch chopped fresh flat-leaf parsley

1/2 bunch chopped fresh cilantro

## Steps

1. Pour and rub the oil over the steaks, then season with salt and pepper. Mix the jerk seasoning and balsamic vinegar in a small bowl and add to steak. Rub completely over steak (gloves needed), cover with plastic wrap, and place in refrigerator for an hour.
2. Heat grill to desired temperature. Remove steaks from refrigerator and let sit for 30 minutes. Brush a small amount of oil on grill. Add the steaks to the grill and cook for about 5-6 minutes on each side. Remove and place on platter and let rest for 5 minutes or cover with foil to keep warm.
3. Sauté garlic and onions in oil for about 1 minute, then add peppers, jackfruit, and tomatoes. Sauté for about 2 minutes, then add callaloo. Season with salt and pepper and sauté for another 5 minutes or until callaloo has warmed through. Add parsley and cilantro and toss.
4. To serve, slice the steak and place over serving of callaloo.

