



Seared Tri-Tip with Chocolate Balsamic Rhubarb & Heirloom Snap Peas

Chef Kristina Jones

Ingredients:

- 2-3 stalks of rhubarb, diced
- 2 tsp garlic, minced
- 2-3 Tbsp chocolate balsamic vinegar
- 1 pt. snap peas, chopped
- 18 oz tri tip
- 4 Tbsp. olive or avocado oil
- salt and pepper
- 4 oz pecans, chopped

Directions:

In a cast iron skillet over medium-high heat, sear the tri tip to desired temperature (rare 120F, medium rare 130F, medium 140F, medium well 150F, well done 160F+).

In a medium sauté pan, sauté rhubarb and garlic for 1-2 minutes.

Add in the balsamic and let reduce for 2-3 minutes.

Toss in the snap peas and sauté for another 2 minutes.

Slice the tri tip against the grain, and serve with the rhubarb and snap peas. Top with chopped pecans.

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