

# Harissa-Grilled Steak with Juicy Tomatoes

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Prep: 5 minutes

Cook Time: 25 minutes

Total Time: 30 minutes)

Servings: 4

## Ingredients

1/4 cup concentrated harissa paste (preferably tubed or canned; see Tip)

2 tablespoons full-fat Greek yogurt

4 fat garlic cloves, finely grated

6 tablespoons extra-virgin olive oil

1-1/2 pounds flank steak

Kosher salt and freshly ground black pepper

2 medium red onions

1-1/2 pounds medium tomatoes, cut into wedges

3 tablespoons red wine vinegar

Flatbread (such as pita or lavash)

## Preparation

1. Make the marinade; Mix the harissa, yogurt, garlic and 1 tablespoon oil in a large bowl.
2. Using paper towels, pat the steak dry and season generously with salt and pepper. Add the steak to the bowl and, using tongs, toss the steak so that the marinade covers the meat. Let marinate at room temperature while you prepare the onions and heat the grill, or cover and chill for up to 12 hours.
3. Peel the onions, leaving the root end attached, then slice into 1-inch wedges. Transfer to a large baking sheet and drizzle with 2 tablespoons oil. Season with salt and pepper and toss to combine.
4. Heat the grill on medium-high for 10 minutes. When hot transfer the steak directly from the marinade to the grill, then arrange the onions on the grates. Grill until the onions are nicely charred all over, 2 to 3 minutes per side, and the steak has formed a beautiful caramelized crust on both sides, 4 to 6 minutes per side for medium-rare. Transfer onions and steak to the baking sheet as they finish cooking. Let the steak rest for 5 to 10 minutes
5. While the steak is resting, combine the tomatoes, vinegar, remaining 3 tablespoons oil and the grilled onions in a medium bowl. Season with salt and pepper and toss together. Warm the bread on the grill.
6. Slice the steak against the grain and serve with the tomatoes and onions (and their juices) and the warmed flatbread.

Tip: If you only have jarred harissa, try marinating the steak overnight to extract as much flavor as possible from the chile paste.

This recipe is intended for outdoor grilling, but if you want to give it a go indoors, be sure your kitchen is well ventilated and be ready to crack some windows. The grilling of the marinated steak will generate smoke.