Steak Pizzaiola

1 pound boneless sirloin steak

4 teaspoons olive oil

1/2 teaspoon salt

1/2 teaspoon pepper

2 teaspoons garlic, minced

1/2 Tablespoon oregano

15 ounce can diced tomatoes

8 mini ciabatta rolls

2 ounces fresh mozzarella, shredded

16 torn basil leaves

Heat 3 teaspoons oil in skillet.  Season steak with salt and pepper.

Add steak to pan and cook until browned.  Remove from pan.

Add 1 teaspoon oil to pan.  Cook garlic until fragrant.

Add oregano and tomatoes.

Cook 6 minutes until thickened.

Slice steak into thin strips.

Add to tomato mixture.

Place bread on a boiler rack and place under broiler until browned.

Top with steak and tomato mixture and cheese.

Place under broiler again until cheese is melted and browned.