

Beef Steak and Roasted Vegetables



1 pound boneless beef top loin steaks, cut 1-inch thick
16 **BELLISSIMO** mushrooms
1 large bell pepper, cut into 1-inch wide strips
1 medium eggplant, sliced into 1-inch slices
1 medium onion, cut into 8 wedges
1 medium zucchini, sliced into 1-inch slices
2 tablespoons **BELLSSIMO** balsamic vinegar
2 cloves garlic, minced
1 teaspoon dried rosemary leaves
8 cups salad greens, torn
3/4 cup Italian dressing

1. Preheat oven to 425 degrees F. Spray a jelly roll pan with non-stick cooking spray. Place mushrooms, peppers, eggplant, onion and zucchini in pan; spray generously with nonstick cooking spray. Drizzle with garlic and rosemary; add salt and pepper to taste. Stir to coat.
2. Roast vegetables 30 to 35 minutes or until tender, stirring once. Cool slightly.
3. Heat a large nonstick skillet over medium heat. Place steaks in skillet; cook top loin steaks, turning occasionally, 12 to 15 minutes. Let stand for 10 minutes.

Serving suggestion: Carve steaks; season with salt. Arrange meat and roasted vegetables on green. Serve with Italian dressing.