Grilled Beef Porterhouse Steaks &Amp; Colorful Peppers

A homemade parsley pesto is spread on beef Porterhouse Steak and bell peppers for a vibrant flavor and color.

30 Min | 4 Servings | 42 Cal | 29g Protein

INGREDIENTS

2 beef Porterhouse Steaks, cut 1 inch thick (about 1 pound each)

2 small red, yellow or green bell peppers, cut into quarters

1/2 cup packed fresh Italian parsley leaves

4 teaspoons minced garlic

3 tablespoons olive oil

COOKING

1. Place pesto ingredients in small bowl of food processor or blender container. Cover; process until parsley is finely chopped, stopping and scraping side of bowl as needed.

2. Spread pesto generously on both sides of beef Porterhouse Steaks and bell peppers. Place steaks and peppers on grid over medium, ash-covered coals. Grill, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 15 to 19 minutes) for medium rare (145°F) to medium (160°F) doneness and until peppers are tender, turning occasionally.

3. Remove bones; carve steaks into slices. Season with salt and pepper, as desired. Serve beef with peppers.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		22g	69mg		3g	29g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com

©2026 American Foods Group, LLC • All Rights Reserved • Printed on 10/14/2026