Grilled Steak And Fresh Mozzarella Flatbread

Top Sirloin Filets are perfectly tender for this Italian-style flatbread. Check out this recipe.

25 Min | 4 Servings | 42 Cal | 38g Protein

INGREDIENTS

1 to 1-1/4 pounds beef Top Sirloin Filets, cut 1 inch thick, tied

1-1/2 teaspoons lemon pepper

2 cups packed fresh baby spinach

1/4 pound fresh mozzarella cheese, cut into 1/2 inch pieces (3/4 cup)

2 tablespoons chopped fresh basil

1-1/2 teaspoons balsamic vinegar

4 naan breads (Indian flatbread) or pita breads

COOKING

1. Press lemon pepper evenly onto beef Top Sirloin Filets. Place steaks on grid over medium, ash-covered coals. Grill, covered, 12 to 17 minutes (over medium heat on preheated gas grill, 12 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

2. Meanwhile, combine spinach, cheese and basil in large bowl. Drizzle with balsamic vinegar; toss to coat and set aside.

3. Remove steak from grill and let stand 5 minutes. Place naan on grill; grill, covered, 1 to 3 minutes or until lightly browned, turning once.

4. Carve steaks into slices. Top naan evenly with spinach mixture and steak slices.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		15g	92mg		37g	38g	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

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