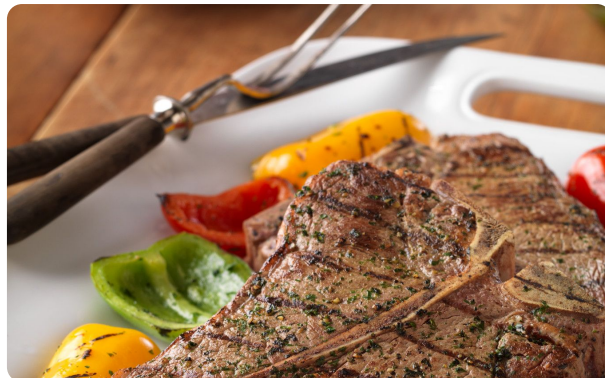


# Grilled Beef Porterhouse Steaks & Colorful Peppers

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



## 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



30 Min



4  
Servings



42 Cal



29g  
Protein

## COOKING

- 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.
- 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.
- 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