

Grilled Steak And Fresh Mozzarella Flatbread

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

INGREDIENTS

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

1-1/2 teaspoons lemon pepper

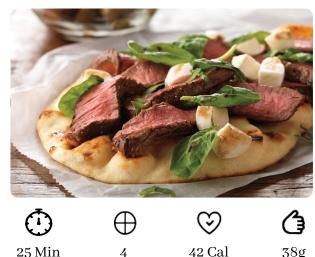
2 cups packed fresh baby spinach

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



4 42 Cal 38g Servings Protein

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 $(145^{\circ}F)$ to medium $(160^{\circ}F)$ 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.
- ${\bf 4. \ Carve \ steaks \ into \ slices. \ Top \ naan \ evenly \ with \ spinach \ mixture \ and \ steak \ slices.}$

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