

Harveys Supermarkets Beef, Pasta and Artichoke Salad



Ingredient List

1 boneless beef top sirloin steak, cut 1 inch thick (about 1-1/2 pounds)

4 cups uncooked tri-colored corkscrew pasta, cooked

1 can (14 ounces) quartered artichoke hearts, drained

1 large red bell pepper, cut into thin strips

1 cup small pitted ripe olives (optional)

2 tablespoons thinly sliced fresh basil

1/2 cup prepared balsamic vinaigrette

Directions

- 1. Place beef steak on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 16 to 21 minutes for medium rare to medium doneness, turning once.
- 2. Remove; let stand 10 minutes. Cut steak lengthwise in half, then crosswise into thin slices.
- 3. Combine beef, pasta, artichoke hearts, bell pepper, olives and basil in large bowl. Add vinaigrette; toss. Cover and refrigerate at least 2 hours.

Servings: 8

Time: 2 hours, 30 minutes