



Harveys Supermarkets
Beef Steaks with
Parmesan Grilled Vegetables



Ingredient List

- 2 beef T-bone or Porterhouse steaks,
cut 1 inch thick (about 2 pounds)
- 1/4 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 medium red or yellow bell peppers, quartered
- 1 large red onion, sliced (1/2-inch)
- Seasoning:
 - 1 tablespoon minced garlic
 - 2 teaspoons dried basil
 - 1 teaspoon pepper

Directions

1. Combine seasoning ingredients. Remove 4 teaspoons; press onto beef steaks. Add cheese, oil and vinegar to remaining seasoning; mix well.
2. Place steaks in center of grill over medium, ash-covered coals; arrange vegetables around steaks. Cook steaks, uncovered, 14 to 16 minutes for medium rare to medium doneness, turning occasionally. Grill bell peppers 12 to 15 minutes and onion 15 to 20 minutes or until tender, turning once. Brush vegetables with cheese mixture during last 10 minutes.
3. Carve steaks. Season with salt and pepper. Serve with vegetables.

Servings: 4

Time: 2 hours, 30 minutes