

BEEF STEAK & VEGETABLES FOR TWO – 30 minutes

- 2 boneless beef top loin (strip) steaks, cut 1" thick (1-1/4 lb)**
- 2 tsp olive oil**
- 1/2 tsp dried Italian seasoning**
- 1 *each* medium yellow and zucchini squash, sliced diagonally (3/4")**
- 2 Tbsp grated Parmesan cheese**

1. Combine oil and seasoning; brush on squash. Sprinkle with cheese.
2. Place beef steaks on grid over medium, ash-covered coals. Place squash around steaks. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill squash until tender, turning occasionally.
3. Carve steaks; season with salt and pepper. Serve with squash.

2 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Place squash around steaks. Broil steaks 13 to 17 minutes for medium rare to medium doneness, turning once. Broil squash until tender, turning as needed.