

Beef Steak and Vegetables for Two

Ingredients:

- **2 CAB T-Bone or Porterhouse Steaks cut 1 inch thick**
- **2 tsp. Olive Oil**
- **1/2 tsp. Italian Seasoning**
- **1 Medium Yellow Squash, sliced diagonally (3/4 inches)**
- **1 Medium Zucchini, sliced diagonally (3/4 inches)**
- **2 Tbsp. Grated Parmesan Cheese**

Preparation:

Preheat grill to medium. Combine oil and Italian seasoning; brush on the vegetables. Sprinkle with cheese. Grill steaks and vegetables, uncovered and turning occasionally, 15 to 18 minutes, or until steaks are medium rare to medium doneness (internal temperature of 150 °F to 160 °F) and vegetables are tender. Carve steaks. Season beef and vegetables with salt and pepper. Serve with herbed orzo pasta.

Makes 2 servings

