

## *Grilled Beef Steak & Colorful Peppers*

### **Ingredients:**

2 Certified Angus Beef Porterhouse or T-Bone Steaks, cut 1" thick  
2 Small Red, Yellow, or Green Bell Peppers, quartered

### **Parsley Pesto:**

1/2 C. Packed Fresh Italian Parsley Leaves  
4 Large Cloves of Garlic, Minced  
3 Tbsp. Olive Oil

### **Preparation:**

Place pesto ingredients in bowl of a food processor or blender container. Cover; and process until finely chopped. Spread pesto on beef steaks and bell peppers. Place steaks and peppers on grid over medium heat. Grill, uncovered, 14-16 min. for medium rare to medium doneness and until peppers are tender, turning occasionally. Carve steaks. Season with salt and pepper. Serve with peppers.

Makes 4 Servings.

