

## Grilled Sirloin and Portabellas for Two



### Ingredients:

507539	2	Hereford Beef 8 oz Sirloin	\$3.38 ea	\$6.76
140285	4	Portabellini Mushroom	\$0.25 oz	\$0.75
686226	1/3 cup	Balsamic Vinegar	\$0.07 oz	\$0.28
664014	2 Tbsp	Dijon Mustard	\$0.31 oz	\$0.62
774078	1 Tbsp	McCormick Italian Seasoning	\$1.15 oz	\$0.33
363412	1 cup	Lamb Weston Bistro Mashed Potatoes	\$0.08 oz	\$0.48
105013	6 oz.	Markon Baby Carrots	\$0.09 oz	\$0.54
774062	Pinch	McCormick Dill Weed	\$1.89 oz	\$0.10
793048	3 oz.	Honey	\$0.09 oz	\$0.27
398401		Rotella Roll	\$0.23 ea	\$0.46

Cost of Dinner for two	\$10.59
Sale Price of Dinner for two	\$26.99
Food Cost	39%

### Directions:

In a bowl, mix balsamic vinegar, Dijon mustard, and Italian Seasoning. Add 4 portabellini mushrooms and let set at room temperature for 20 minutes. These can be roasted in the oven for 20 minutes at 400°F, or on the char broiler while grilling the steaks.

While grilling steaks to desired temp, put baby carrots in a sauté pan with ¼ tsp of olive oil. Sauté carrots until soft and add honey. Let carrots be glazed by honey.

Place the sirloin on the plate, top with sliced grilled portabellinis. Spoon bistro mashed potatoes and honey glazed carrots on the plate. Top the carrots with just a pinch of dill weed.