



Valentine's Dinner for Two

Ribeye Steak with Grilled Portabella
Mushrooms, Garlic Mashed Potatoes and
Tuscan Blend Vegetables



Ingredients:

2	Ribeye Steaks (choose your preferred ounce) (Creekside Choice Ribeye approx. \$8.37/lb (w/ 10% loss)
7 Cups	Baking potatoes - peeled and cubed
3 Cloves	Garlic - peeled
½ Cup	Low-fat milk
¼ Cup	Parmesan cheese - grated
2 Tbsp.	Fresh basil - chopped
2 Tbsp.	Butter
½ Tsp.	Salt
⅛ Tsp.	Pepper
1	Portabella Mushroom
2 Tbsp.	Balsamic Vinegar
1 Tbsp.	Olive Oil
½ Tsp.	Sweet basil - crushed
½ Tsp.	Oregano - crushed
2 Tsp.	Garlic - chopped
	Tuscan Blend Vegetables

<u>Ben E. Keith Item Number</u>	<u>Approx. Food Cost</u>
10 oz. 504243	\$5.23
8 oz. 504243	\$4.18
170047	\$0.79
774951	
285041	
750060	
104032	
389010	
676025	
774166	
140270	\$1.92
686228	
779347	
774007	
774144	
774951	
349495	\$0.54

Total Cost of Meal	\$12.66
Selling Price:	\$37.99
Food Cost:	33%

Directions:

Grill and season steak to desired taste.

Garlic Mashed Potatoes

Place potatoes and garlic cloves in a saucepan. Cover with water; bring to a boil. Reduce heat. Simmer 20 minutes; drain. Place drained potatoes and garlic in a mixing bowl. Add low-fat milk, parmesan cheese, fresh basil, butter, salt and pepper; beat with mixer until smooth.

Grilled Portabella Mushrooms

Remove stem from mushrooms; place caps in shallow dish. Combine balsamic vinegar, olive oil, sweet basil, oregano and garlic and whisk together. Pour over mushrooms and let marinate 15 minutes, turning twice. Brush grill grates with oil and place mushrooms on grill (reserve marinade for basting). Grill for 5-8 minutes on each side, basting frequently with marinade. Remove from grill and slice. Serve over steak or on top of salad.

Purchase Tuscan Blend Vegetable and prepare according to package instructions.



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