

## Grilled Sirloin Tips over Italian Greens w/Oven Roasted Tomatoes

Feeling like a little steak tonight? Why not try these wonderful sirloin tips, over Italian Greens w/Oven Roasted Tomatoes. It's like eating a steak salad, but with cooked greens that have a wonderful aroma and flavor that compliments your steak.

Let's start:

### Italian Greens

- 3 Tbsp Extra Virgin Olive Oil
- 3 Cups Chopped Romaine Lettuce
- 3 Cups Chopped Escarole
- 1 Tsp Lemon Zest
- 1 Juice of a Lemon
- 1 Tbsp Chopped Garlic
- 1 tsp Red Pepper Flakes
- Salt & Pepper to Taste
- 1 can Cannellini Beans, rinsed



Place your olive oil in a large saute pan or wok. Bring to up to medium-high. Add in your garlic. Let heat for about 1 minute. Next turn down to medium heat and place your greens in the pan. Add your beans, zest of the lemon and red pepper flakes. Squeeze your lemon over top and place a lid over the pan. Turn down to simmer. The leaves will cook and the flavors will all blend together. Now salt and pepper to taste.

### Oven Roasted Tomatoes

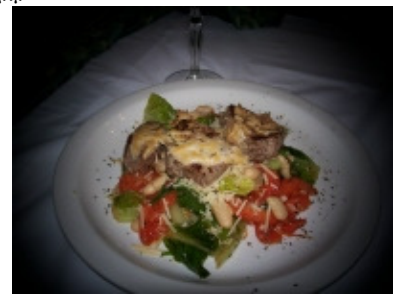
- 5 Roma Tomatoes, sliced length-wise
- 1/4 cup Extra Virgin Olive Oil
- 2 Tbsp Chopped Garlic
- Salt & Pepper

Preheat your oven to 375 degrees. Blend all these ingredients together in a baking dish. Bake for 20 minutes. Drain juices.

**\*\*Blend the Italian Greens & Oven Roasted Tomatoes together.\*\***

### Sirloin Tips

- 1 lb Sirloin or Tenderloin Tips
- 2 Tbsp Extra Virgin Olive Oil
- 1 Tbsp Chopped Garlic
- Salt & Pepper
- 1 cup Asiago Cheese



Just marinate the steak with the ingredients for about an hour at room temperature. This will allow the steak to relax and be very tender while taking on the flavors of your simple marinade. Grill to the temperature you prefer. Place the tips under the broiler, melt the Asiago cheese over top.

Plate the dish with the Italian Greens and Oven Roasted Tomatoes in the center. Place your steak over the top. Now Eat!

Great Eats!

Mike Popella