



## Top Sirloin & Roasted Vegetables

### Ingredients

- 1 lb boneless beef top Sirloin
- salad greens
- fresh rosemary sprigs (optional)
- 1 medium eggplant  
(cut into 1-inch slices)
- 8 large mushrooms
- 1 medium onion (cut into 8 wedges)
- 1 medium red, yellow or green bell  
pepper (cut into 1-inch strips)
- 1 medium zucchini  
(cut into 1-inch slices)
- 1 ½ tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 garlic clove (minced)
- ¾ tsp dried rosemary leaves (crushed)
- salt
- freshly ground black pepper

### Preparation and Cooking

Heat oven to 425°F. Place vegetables in shallow roasting pan. Combine oil, vinegar, garlic and dried rosemary in small bowl. Drizzle over vegetables; stir to coat. Sprinkle with salt and pepper, as desired. Roast in 425°F oven 25 minutes or until tender, stirring once. Cool slightly.

Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook top loin steaks 12 to 15 minutes (tenderloin steaks 10 to 13 minutes) for medium rare to medium doneness, turning occasionally. Remove; let stand 5 minutes.

Carve steaks into thin slices. Arrange beef and vegetables evenly on individual plates. Garnish with greens and rosemary sprigs, if desired.