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**BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING**



BEEF, PASTA & ARTICHOKE SALAD WITH BALSAMIC VINAIGRETTE – 40 minutes
(Chilling time: 2 hours or overnight)

1 boneless beef top sirloin steak, cut 1" thick (1-1/2 lb)
4 cups uncooked tri-colored corkscrew pasta, cooked
1 can (14 oz) quartered artichoke hearts, drained
1 large red bell pepper, cut into thin strips
1 cup small pitted ripe olives, optional
2 Tbsp thinly sliced fresh basil
1/2 cup balsamic vinaigrette

1. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning occasionally.
2. Let steak stand 10 minutes. Cut lengthwise in half, then crosswise into thin slices.
3. Combine beef, pasta, artichoke hearts, bell pepper, olives and basil in bowl. Add vinaigrette; toss. Refrigerate, covered, at least 2 hours.

8 servings

To Broil: Place beef steak on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 16 to 21 minutes for medium rare to medium doneness, turning once.

Courtesy Cattlemen's Beef Board