

Sonoma Steaks with Vegetables Bocconcini

Total Recipe Time: 30 minutes
Marinade Time: 15 minutes to 2 hours



- 2** boneless beef top loin (strip) steaks, cut 3/4 inch thick (about 8 ounces each)
- 1** container (9 to 16 ounces) herb-marinated small fresh mozzarella balls (bocconcini)
- 3** tablespoons balsamic vinegar
- 1** medium zucchini, cut diagonally into 1/4-inch thick slices
- 1** large yellow bell pepper, cut into 3/4-inch wide strips
- 1** cup small red grape tomatoes

1. Drain bocconcini, reserving and combining 1/3 cup marinade and vinegar in small bowl; toss zucchini and bell pepper with 2 tablespoons marinade mixture, refrigerating until ready to use. Place beef steaks and remaining marinade mixture in food-safe plastic bag, closing bag securely; marinate in refrigerator 15 minutes to 2 hours.
2. Remove steaks and vegetables from marinade, discarding marinade. Place steaks on one half of grid over medium, ash-covered coals; place vegetables in grill basket on other half of grid. Grill steaks, uncovered, 10 to 12 minutes (over medium heat on preheated gas grill, covered, 7 to 10 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill vegetables 10 to 13 minutes or until crisp-tender, stirring occasionally, adding tomatoes during last 2 minutes of grilling.
3. Combine grilled vegetables and bocconcini in large bowl, tossing gently to combine, and carve steaks into slices, seasoning with salt, as desired. Serve beef with vegetable mixture.

Makes 4 servings



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