

BEEF STEAK & VEGETABLES FOR TWO

Total preparation and cooking time: 30 minutes

- 2 boneless beef top loin steaks, cut 1 inch thick (about 1-1/4 pounds)**
- 2 teaspoons olive oil**
- 1/2 teaspoon dried Italian seasoning**
- 1 medium yellow squash, sliced diagonally (3/4-inch)**
- 1 medium zucchini, sliced diagonally (3/4-inch)**
- 2 tablespoons grated Parmesan cheese**

1. Combine oil and Italian seasoning; brush on vegetables. Sprinkle with cheese.
2. Place beef steaks and vegetables on grid over medium, ash-covered coals. Grill, uncovered, 15 to 18 minutes for medium rare to medium doneness and until vegetables are tender, turning occasionally.
3. Carve steaks. Season beef and vegetables with salt and pepper.

Makes 2 servings.