

Top Sirloin with Creamy Blue Cheese Sauce

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Total Time: 40 minutes
- Servings: 2

Ingredients:

- 3 zucchini
- 1/2 cup Tuscan Garden Balsamic Vinaigrette
- 1 1/2 tablespoons Stonemill Iodized Salt, divided, plus additional to taste
- 1 1/2 teaspoons Stonemill Ground Black Pepper, divided, plus additional to taste
- 5 red skin potatoes, quartered
- 2 tablespoons Carlini Pure Olive Oil, divided
- 2 Black Angus Top Sirloin Steaks
- 4 tablespoons Countryside Creamery Unsalted Butter, divided
- 1 cup Countryside Creamery Half and Half, divided
- 1/4 onion, minced
- 1/4 cup Winking Owl Chardonnay, chilled
- 1 tablespoon Baker's Corner All Purpose Flour
- 1/4 cup Happy Farms Preferred Blue Cheese Crumbles

Directions:

1. Preheat oven to 350°.
2. Slice the zucchini on an angle into 1/4-inch slices. Marinate in the balsamic vinaigrette for 10 minutes. Sprinkle with salt and pepper to taste. Grill or sear until tender, about 2 minutes per side.
3. Place the potatoes in a medium pot of water with 1 tablespoon salt. Bring to a boil and simmer for 15-25 minutes until fork tender.
4. While potatoes cook, divide 1/2 teaspoon salt, 1/2 teaspoon pepper and a drizzle of olive oil among steaks.
5. Preheat grill or grill pan over high heat with 2 tablespoons olive oil. Sear steaks on each side until brown and caramelized. Reduce heat to medium and continue cooking until internal temperature reaches 135° for medium rare steaks.
6. Drain the potatoes, add 2 tablespoons butter, 1/4 cup half and half, 1/2 teaspoon salt and 1/2 teaspoon pepper. Mash until desired consistency.
7. In a small saucepan over medium heat, sauté the minced onion in 1 tablespoon butter. Add the Chardonnay, reduce until the onions absorb most of the wine. Add 1 tablespoon butter and 1 tablespoon flour, stir for 1 minute. Whisk in 3/4 cup half and half.
8. Stir in the blue cheese, 1/2 teaspoon salt and 1/2 teaspoon pepper. Simmer until sauce thickens.
9. Place a portion of zucchini on one corner of each plate, a scoop of the mashed potatoes at the opposite corner, spoon sauce onto plate and top with sliced steak. Serve with a glass of remaining Chardonnay.



Recipe Courtesy of:
ALDI Test Kitchen