

Bistro Beef Tapenade

Total Recipe Time: 30 minutes



- 2 beef shoulder top blade (flat iron) steaks (about 8 ounces each)
- 4 large (1/2-inch thick) slices eggplant
- 2 tablespoons olive oil, divided
- 1/2 teaspoon pepper
- 1/4 cup olive tapenade
- 2 tablespoons chopped fresh oregano
- 4 large (1/4-inch thick) slices tomato
- 1 small zucchini, shredded
- Fresh oregano springs (optional)

1. Brush eggplant with 1 tablespoon oil and season eggplant and beef steaks with pepper; place steaks and eggplant in center on grid over medium, ash-covered coals. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, covered, 12 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally; grill eggplant 6 to 8 minutes (gas grill times remain the same) or until tender.
2. Meanwhile, combine tapenade, remaining 1 tablespoon oil and chopped oregano in small bowl. Carve steaks into thin slices; season beef and eggplant with salt, as desired.
3. Place eggplant slices on plates; layer evenly with beef, tomato and zucchini. Spoon tapenade mixture on top; garnish with oregano sprigs, if desired.

Makes 4 servings



Funded in Part by the Beef Checkoff

