



FUSTINI'S[®]

Roasted Vegetables and Mushroom Steak

Ingredients

- 2 filet or sizzler steaks
- 1 pound baby redskin potatoes, diced
- 1 cup Brussels sprouts, stemmed and halved
- 3 tablespoons [Fustini's Garlic olive oil](#) (divided)
- salt and pepper
- ¼ cup grated parmesan cheese
- 1 tablespoon [Fustini's Garlic Rub](#)
- 4 ounces mushrooms, thinly sliced
- 3 tablespoons [Fustini's Black Truffle balsamic](#)
- fresh parsley, chopped

Directions

Step 1.

Preheat oven to 350 degrees. Place the potatoes and brussels sprouts in a bowl. Drizzle with olive oil; season with salt, pepper, and enough of the spice blend to coat vegetables. Toss to thoroughly coat. Transfer to a sheet pan and arrange in an even layer. Roast 20 minutes, or until browned and tender. Add the cheese; toss to coat. Taste, season with salt and pepper if desired.

Step 2.

Pat **steaks** dry and season with salt and pepper on all sides. In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot. Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare, or until browned and cooked to your desired degree of doneness, transfer to a cutting board and let rest at least 5 minutes.

Step 3.

In the same pan heat a drizzle of **olive oil** on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, for 1 to 2 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Add balsamic to deglaze the pan, stirring frequently and scraping up any fond (bits of flavor) until the mushrooms are coated and the sauce is slightly thickened. Turn off the heat. Garnish with parsley and serve.