

Sirloin with Crispy Fries



PREPARATION TIME
10 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
grilled vegetables



It's not necessary to throw away old garlic. To tame its strong flavor, remove the green-colored shoot from the bulb's center.

Boiling the garlic for about 5 minutes will also reduce the harsh flavor.

SHOPPING LIST

- fresh parsley
- white wine
- potatoes
- sirloin steaks

ON HAND

- olive oil
- salt
- pepper
- garlic
- dried oregano

INGREDIENTS

- 1/3 cup olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 large cloves garlic, minced
- 2 teaspoons dried oregano
- 3 tablespoons minced fresh parsley or 1 tablespoon dried parsley
- 1/3 cup dry white wine or chicken broth
- 4 sirloin steaks (about 6 ounces each)
- 4 medium russet potatoes, quartered

SERVES **4**

COOKIN' Express

• To make cleanup easy and quick, line the broiler pan with heavy-duty foil before broiling the steaks. The foil will protect the pan from getting greasy, and that means one less pan to scrub!

Make Ahead

Prepare the marinade in step 1 up to 24 hours ahead. Store in the refrigerator until ready to use.

♦ VARIATION

For a spicy sizzle, add 1/2 teaspoon crushed red pepper flakes to the marinade.

- 1** Preheat broiler. Combine oil, salt, pepper, garlic, oregano, parsley and wine in a bowl; mix well. Pour 3/4 of marinade in a resealable plastic bag.



- 2** Place steaks and potatoes in prepared bag. Seal; refrigerate until ready to use.

- 3** Drain steaks and potatoes. Place on a broiler pan.



- 4** Broil, brushing steaks with reserved marinade, for about 20 minutes or until steak and fries have reached desired doneness.