

Herb-Crusted Sirloin Steaks



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
rice pilaf



There is no need to spend extra money buying bread crumbs. Make your own bread crumbs by placing toasted and cooled bread in the food processor and pulsing until a coarse crumb is achieved.

SHOPPING LIST

• sirloin steak • Romano cheese

ON HAND

• egg • dried rosemary
• dried thyme • dried sage
• salt • pepper
• bread crumbs • olive oil

INGREDIENTS

- 1/2 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup bread crumbs
- 2 tablespoons grated Romano cheese
- 4 sirloin steaks (6 ounces each)
- 1 egg, lightly beaten
- 1/3 cup olive oil

SERVES **4**

COOK'N *Express*

- Instead of cooking the steaks in batches in a single skillet, save time by using 2 skillets.
- Serve the steaks on heated plates—a cold plate will cause the crust to become soggy quickly.

Make Ahead

You can prepare the herb and crumb mixture up to 8 hours ahead. Keep in a sealed plastic bag until ready to use.

♦ VARIATION

The herb crust is delicious on many kinds of meat. Try it on pork cutlets or chicken breasts.

1 Mix rosemary, thyme, sage, salt, pepper, bread crumbs and Romano in a shallow bowl.



2 Dip steaks in beaten egg, then in bread crumb mixture.

3 Heat oil in a large skillet. Cook steaks for 5 minutes on each side for medium.



4 Place steaks on a serving platter. Let stand for 5 minutes before serving.