

## **GRILLED TOP SIRLOIN with Greek Salad & Roasted Potatoes**

Prep Cook Time: 45 minutes

## **SERVES 4**

## Ingredients:

1 ½ - 2 lbs. Boneless top sirloin

4 oz feta cheese

14 cup Greek dressing

3 tomatoes, chopped

½ cup sliced black olives

¼ cup red onion, diced

**Bagged Salad** 

2 lbs. Red potatoes

Olive oil

Salt

Pepper

1 tbsp. Greek Seasoning

## Steps

- 1. Rub steak with olive oil; sprinkle with seasoning.
- 2. Grill or broil steak until desired doneness.
- 3. Break feta into small pieces. Stir together all ingredients (except for lettuce) and chill. Serve over lettuce.
- 4. Cut potatoes into chunks. Toss in olive oil and season with salt & pepper. Roast on a baking sheet in a 400 degree oven for 25 minutes. Or until potatoes are fork tender.