



## *steak with balsamic mushrooms*

### **Ingredients**

4 x lean beef sirloin steaks  
2 tablespoons olive oil  
300g Mercer button mushrooms, sliced  
2 garlic cloves, finely chopped  
1 tablespoon thyme leaves, finely chopped  
2 teaspoons balsamic vinegar  
potatoes, baby spinach and crusty bread, to serve

### **Preparation method**

1. Lightly rub both sides of steaks with oil. Season with salt and pepper. Get your barbecue nice and hot. Or heat a non-stick frying pan over high heat until hot and lightly spray frying pan with oil. Cook steaks for 2-3 minutes each side or until cooked to your liking. Remove to a plate. Cover with foil to keep warm.
2. Add oil to hot frying pan. Add mushrooms, garlic and thyme. Cook for 3 minutes or until mushrooms are tender. Add vinegar. Toss to combine. Season with salt and pepper.
3. Place steaks onto serving plates. Spoon over mushroom mixture. Serve with baby spinach, your choice of potatoes and bread.

Serves 4