

STEAK AND VEGGIE ROLL UPS



SERVING SIZE

6



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Red Bell Pepper, Cut into thin strips	½	Oregano	½ Tsp.
Zucchini, Cut into thin strips	½	Cumin	½ Tsp.
Yellow Squash, Cut into thin strips	½	Paprika	½ Tsp.
Skirt Steak, Sirloin tip cut could be substituted	1½ Lb.	Garlic Powder	½ Tsp.
Salt	½ Tsp.	Onion Powder	½ Tsp.
Pepper	¼ Tsp.	Walden Farms Balsamic Vinegar	3 Tbsp.
		Olive Oil	1½ Tbsp.



PREPARATION

- In a bowl, whisk together balsamic vinegar, olive oil, salt, pepper, oregano, cumin, paprika, garlic powder, and onion powder.
- Slice the steak into long, thin strips and marinate in the mixture for at least 30 minutes.
- Cut the bell pepper, zucchini, and yellow squash into thin strips.
- Lay a steak strip flat, place a few veggie strips on one end, roll tightly, and secure with a toothpick.
- Heat olive oil in a skillet over medium heat and cook the roll-ups for 2-3 minutes per side until browned and cooked through.
- Remove toothpicks and serve warm. Enjoy!