

Winn Dixie

Winn-Dixie Supermarkets Beef, Pasta and Artichoke Salad



Ingredient List

- 1 boneless beef top sirloin steak,
cut 1 inch thick (about 1-1/2 pounds)
- 4 cups uncooked tri-colored corkscrew pasta, cooked
- 1 can (14 ounces) quartered artichoke hearts, drained
- 1 large red bell pepper, cut into thin strips
- 1 cup small pitted ripe olives (optional)
- 2 tablespoons thinly sliced fresh basil
- 1/2 cup prepared balsamic vinaigrette

Directions

1. Place beef steak on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 16 to 21 minutes for medium rare to medium doneness, turning once.
2. Remove; let stand 10 minutes. Cut steak lengthwise in half, then crosswise into thin slices.
3. Combine beef, pasta, artichoke hearts, bell pepper, olives and basil in large bowl. Add vinaigrette; toss. Cover and refrigerate at least 2 hours.

Servings: 8

Time: 2 hours, 30 minutes