

## **Beef Cubed Steaks Provencale**

Makes 4 servings

### **Ingredients:**

2 Cloves Garlic, Minced  
1/2 tsp. Dried Basil Leaves, crushed  
1/4 tsp. Shurfine Black Pepper  
4 Lean Beef Cubed Steaks (about 4 ounces each)  
1 1/2 tsps. Shurfine Olive Oil  
2 Small Zucchini, thinly Sliced  
6 Cherry Tomatoes, Cut in Half  
1 1/2 tsps. Shurfine Grated Parmesan Cheese  
Salt (optional)

### **Directions:**

- Combine garlic, basil and pepper; divide mixture in half.
- Press 1/2 of seasoning mixture evenly into both sides of beef cubed steaks; set aside.
- Heat oil and remaining seasoning mixture in a large nonstick skillet over medium heat.
- Add zucchini; cook and stir 3 minutes.
- Add tomatoes; continue cooking 1 minute, stirring frequently.
- Remove zucchini mixture to platter; sprinkle with cheese and keep warm. Increase heat to medium-high.
- Add 2 steaks to same skillet; cook to desired doneness, 3 to 4 minutes turning once.
- Repeat with remaining 2 steaks.
- Season steaks with salt, if desired.
- Serve with zucchini mixture; garish as desired.

**Give Mom a Hug!**