



## Sirloin Steak with Mushroom Gravy and Parsley Roasted Potatoes

Pairs well with Peter Vella Cabernet Sauvignon.

### Ingredients (serves 4)

6 Red potatoes

1/3 cup Parsley leaves, roughly chopped

3 Cloves garlic, peeled and roughly chopped

2 Tbsp. Olive oil

1/2 tsp. Salt

1/4 tsp. Pepper

1 Tbsp.

4 Top sirloin steaks, 1/2 lb. each about 1-inch thick

2 Tbsp. Butter

2 cups Sliced field mushrooms

1 Tbsp. Flour

1-1/2 cups Beef broth

3 Tbsp. Peter Vella® Cabernet Sauvignon

Salt and pepper to taste



### Directions

#### Potatoes:

- Preheat oven to 375 degrees.
- In a large bowl, toss together potatoes, parsley, garlic, salt, pepper and two tablespoons of olive oil and then place the mixture in a single layer on a baking dish.
- Roast for 45 minutes. Remove from oven and keep warm.

#### Steak:

- Sprinkle each side of steak with salt and pepper.
- In a large skillet over medium-high heat, add one tablespoon oil. Swirl to coat bottom of skillet.
- Add steaks to skillet and cook for four minutes on each side for medium-rare meat.
- Remove from skillet and keep warm in 250 degree oven.
- Using same skillet, melt butter over medium-high heat, add mushrooms and saute until mushrooms are browned.
- Add flour and stir for one minute. Add beef broth and sherry. Cook and stir until thickened. Add salt and pepper to taste. Set aside.
- Remove the steaks from the oven. Place each steak on a plate with potatoes on the side, and serve with mushroom gravy and asparagus.

*Peter Vella*

