



## Barbecue steak with balsamic mushrooms

Serves: 4

4 large flat mushrooms, thickly sliced  
1 /4cup purchased balsamic vinegar dressing  
4 steaks, trimmed  
olive oil cooking spray  
salt and ground black pepper  
1 cup semi-dried tomatoes, chopped  
jacket potato with sour cream and  
chives, to serve

1. Place mushrooms into a ceramic bowl. Pour over the dressing. Toss to coat. Cover and stand 15 minutes to marinate.
2. Preheat a barbecue plate on high until hot. Reduce heat to medium. Spray both sides steaks with oil. Season with salt and pepper. Barbecue 4–5 minutes each side for medium or until cooked to your liking. Transfer to a plate. Cover with foil to keep warm.
3. Add mushrooms to the barbecue plate. Cook, tossing for 3 minutes until just tender. Transfer to a bowl. Add tomatoes and stir to combine.
4. Place steak onto plates. Spoon over mushrooms and serve with jacket potato.