Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

**Blue Cheese Crusted Steak**

**with balsamic roasted portobello**

and wilted spinach

**Cooking time**

approximately 30 minutes

**Ingredients**

- 2 (6 oz) top sirloin steaks
- 1 Tbsp salt
- ½ Tbsp black pepper
- 4 oz blue cheese
- 1½ Tbsp butter, room temperature
- 3 sprigs parsley
- 1 portobello mushroom cap
- ½ cup olive & canola oil blend
- 4 Tbsp balsamic vinegar
- 4 oz baby spinach
- 1 clove of garlic
- ½ Tbsp Dijon mustard

**Equipment Needed**

- Sharp knife
- Small mixing bowl
- Grilling tongs
- Grill
- sauté pan

Let’s Make a Meal™ is designed, tested, and approved by Executive Chef Brian Wright.
Rub steaks with 2 tablespoons of the oil and season both sides with salt and pepper. Grill steaks, about 6-8 minutes per side or until internal temperature reaches 145°F.

In a small bowl, whisk together the balsamic vinegar, Dijon mustard and 1 tablespoon oil.

Rub steaks with 2 tablespoons of the oil and season both sides with salt and pepper. Grill steaks, about 6-8 minutes per side or until internal temperature reaches 145°F.

Place blue cheese and softened butter in a small bowl. Mix with a spoon until creamy. Equally divide the blue cheese mixture over the steaks. Keep steaks on grill for an additional 30 seconds until cheese mixture is melted.

Rub the mushroom with 2 tablespoons of oil. Season with salt and place stem-side up on the hottest part of the grill. Cook for 3-4 minutes. Flip to the other side and cook for an additional 3-4 minutes.

Slice the mushroom into thick slices and drizzle with the balsamic dressing. Mince the garlic.

Cut steak into slices and arrange on a plate. Add spinach and sliced mushroom and drizzle with any remaining balsamic dressing. Serve immediately.

Place 3 tablespoons of oil in a sauté pan over medium heat. Add the minced garlic cloves and cook for 30 seconds. Add the spinach and stir continually. Remove from heat once spinach has begun to wilt. Season with additional salt and pepper to taste.

Remove the stem from the mushroom. Using a spoon, scrape away the ribs (dark parts on the underside of the mushroom) until clean.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.