



Barbecued mushrooms beef & rocket salad

Preparation: 12 minutes Cooking: 12 minutes

Serves: 4

- 1 /4cup olive oil
- salt & ground black pepper, to taste
- 350g small flat mushrooms, sliced
- 2 red onions, cut into thin wedges
- 3 beef sirloin steaks, trimmed
- 2 medium ripe tomatoes, cut into wedges
- 1 bunch rocket, washed & dried

1. Combine 2 tbs oil & salt & pepper in a medium bowl. Add mushrooms & onions & toss to coat in oil mixture.
2. Preheat a greased barbecue grill & plate on medium-high heat.
3. Brush both sides of steaks with 1 tbs oil & season with salt & pepper. Place steaks onto barbecue grill & cook for 3-4 minutes (for medium) on each side or until cooked to your liking. Remove to a plate, cover with foil & set aside.
4. Meanwhile, place mushroom & onions onto barbecue plate & cook, tossing frequently, for 2-3 minutes or until tender. Remove to a plate.
5. Place tomatoes onto barbecue grill & cook for 1 minute on each side or until warmed through.
6. Slice steaks, across the grain, into thin slices. Place steak, mushrooms & onions & tomatoes into a heatproof bowl & toss gently to combine. Toss through rocket leaves & arrange onto serving plates. Drizzle salad with remaining oil, season with salt & pepper & serve.