

Easy and Elegant Valentine's Day Dinner for Two

Rib Eye Steak Florentine with Mushrooms and Vegetables

Start-to-Finish: 20 minutes

Hands-on Time: 10 minutes

Serves 2

Ingredients

- Two 8-oz boneless rib eye steaks, about 3/4-in thick, at room temperature
- Salt for sprinkling plus 1/4 teaspoon
- Freshly ground black pepper
- 2 tablespoons extra virgin olive oil, plus more for drizzling
- 5-oz package sliced shiitake mushrooms
- Sautéed Mixed Vegetables from Heinen's Gourmet Foods case
**If you can't source the vegetables, purchase one of the cheesy potatoes offered every day.*
- Shaved Parmesan Reggiano cheese to taste
- 1/2 lemon
- Chopped parsley (optional)

Method

1. About 30 minutes before you plan to eat, transfer the steaks from the fridge to the kitchen counter. Pat them dry with paper towels and salt and pepper them on both sides. This step removes the chill from the meat so that it cooks faster and more evenly, resulting in a juicier steak.
2. Heat a 12-inch frying pan over medium-high heat and add 1 tablespoon of the oil. When the oil shimmers add the seasoned room temperature steaks. They should sizzle and spit a little.
3. Add the mushrooms, trucking them in around the steaks.
4. Cook the steaks without moving them until a crust forms on the bottom, about 4 minutes but give the mushrooms a little stir every now and then.
5. Flip the steaks with tongs and cook the other side for about 3 minutes for medium-rare meat, another 4 minutes for medium.
6. Transfer the steaks to dinner plates to rest. Leave the mushrooms to continue to heat in the hot pan off heat.
7. Microwave the vegetables for 1 minute, and then in 30 second increments until hot.
8. Transfer to the plates with the steak and top the steaks with the mushrooms.
9. Garnish the top of the steaks with the shaved cheese, a drizzle of olive oil and a squeeze of lemon. Garnish with the parsley if using.
10. Serve with wine and truffles for dessert.

**Availability of Prepared Food items is subject to change by day and store.*

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