

# tuscan-style filet mignon with grilled veggies

**SERVES 2 • READY IN 30 MINUTES OR LESS**

**Ingredients:**

- 1 teaspoon rosemary leaves, chopped
- 1 teaspoon grated lemon zest
- 1 garlic clove, minced
- ½ teaspoon salt, plus more to taste
- ¼ teaspoon black pepper, plus more to taste
- 2 (5-ounce) filets mignons or 10 ounces flank steak, trimmed
- 3 cups baby bell peppers
- 2 small ears sweet corn
- 1 cup cremini mushrooms, halved if large
- 8 whole green onions
- 1 teaspoon olive oil
- 1 teaspoon Italian seasoning

Prepare an outdoor grill for medium- to high-heat cooking or heat a grill pan over medium-high heat.

Stir the rosemary, lemon zest, garlic, salt, and black pepper in a small bowl. Rub the mixture over both sides of the steaks.

Toss the bell peppers, corn, mushrooms, and green onions in a large bowl with the oil and Italian seasoning. Place the steaks and vegetables on the grill rack and grill for 4 to 5 minutes. Transfer the green onions to a plate. Turn the steaks and remaining vegetables and grill until an instant-read thermometer inserted into the side of the steaks registers 145 degrees F for medium and the vegetables are lightly charred, about 4 minutes.

Transfer the steaks and vegetables to the plate with the green onions. Season to taste with salt and pepper, if you like.



Slice the steak before serving, if you prefer.