

# ITALIAN BEEF AND ZUCCHINI DINNER

Preparation time: 20 minutes

Yields 4 servings



- 4 lean beef cubed steaks**
- 2 cloves garlic, crushed**
- 1/2 teaspoon dried basil leaves**
- 1/4 teaspoon pepper**
- 1 1/2 teaspoons olive oil**
- 2 small zucchini, thinly sliced**
- 6 cherry tomatoes, halved**
- 1 1/2 teaspoons grated Parmesan cheese**

Combine garlic, basil and pepper; divide mixture in half. Press half of seasoning mixture evenly into both sides of beef steaks; reserve. Heat oil and remaining seasoning mixture in large nonstick skillet over medium heat. Add zucchini; cook and stir 3 minutes. Add tomatoes; cook and stir 1 minute. Remove vegetables to platter; sprinkle with cheese and keep warm. Increase heat to medium-high. Place 2 steaks in same skillet; cook 3 to 4 minutes, turning once. Repeat with remaining 2 steaks. Season steaks with salt, if desired. Serve with warm vegetables.