

Sirloin Fiorentina

Ingredients

- Sirloin marinated in fresh herbs atop Spinach that has been wilted with Fustini's Garlic Olive Oil and fresh squeezed lemon juice.
- 3 – 3 ½ pounds Top Sirloin
- 3 TBSP mixed fresh, Chopped Herbs (oregano, rosemary, thyme)
- 4 lbs fresh Spinach, washed and dried
- 2 TBSP Salt (sea salt preferred)
- 2 TBSP ground Black Pepper
- 1 Lemon (juiced)
- 1-cup Garlic Extra Virgin Olive Oil

Preparation

1. Season steaks with salt, pepper and fresh herbs. Then brush with Garlic Oil.
2. Grill steaks to desired temperature.
3. Meanwhile, coat a sauté pan with more garlic oil, and bring to medium heat. Toss in spinach, drizzle with lemon juice and season with salt and pepper. Cook just enough to wilt.
4. After letting steak rest for at least 10 minutes, slice and serve over the wilted garlic lemon spinach.