

Get Engaged Pensacola Recipes

STEAK PINWHEELS WITH SUN-DRIED TOMATO STUFFING AND ROSEMARY MASHED POTATOES

Ingredients:

Steak:

1 2/3 cups canned beef broth, Swanson®
3/4 cup ready-to-use julienne sun-dried tomatoes (not packed in oil), Frieda's®
1/4 cup butter, Land O'Lakes®
1 package (6.6-ounce) stuffing mix, Stove Top® (flavor optional)
1 (1 1/4-pound) skirt steak
Salt and pepper

Rosemary Mashed Potatoes:

2 packages (11 ounces each) refrigerated prepared mashed potatoes, Simply Potatoes®
6 tablespoons butter, Land O'Lakes®
1/4 cup whole milk
2 teaspoons fresh rosemary, finely chopped
Salt and pepper

Instructions:

Steak Preparation:

Bring broth, sun-dried tomatoes, and butter to a boil in a medium saucepan. Stir in contents of stuffing mix pouch. Cover saucepan and remove from heat. Let stand 5 minutes. Fluff stuffing with fork. Cool stuffing. Preheat oven to 425 degrees.

Lay steak flat on clean work surface. Sprinkle steak with salt and pepper. Cover steak evenly with stuffing. Roll up steak lengthwise to create a pinwheel effect, enclosing stuffing completely. Skewer seam with toothpicks.

Place the steak roll, seam side down, on a foil-covered cookie sheet. Sprinkle roll with salt and pepper. Roast until steak is golden brown and cooked through, about 40 minutes.

Rosemary Mashed Potatoes Preparation:

Meanwhile, peel back corners of potato packages. Warm potatoes in microwave according to package instructions.

Mix in butter, milk, and rosemary. Season potatoes to taste with salt and pepper.