

OVEN ROASTED SIRLOIN FILETS



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 16 servings*

| Reorder No. | Description | Amount |
|-------------|------------------------|-----------|
| 190390 | Sirloin Filets | 16 steaks |
| 748590 | Sea Salt | To taste |
| 516856 | Cracked Black Pepper | To taste |
| 432050 | Extra Virgin Olive Oil | 2 tbsp. |

Optional Sides

| Reorder No. | Description | Amount |
|--------------------|---------------------|--------|
| 662121 | Fresh Asparagus | 4 lbs. |
| <i>Market Item</i> | Large Russet Potato | 16 |

Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven on broiler setting. Make foil 'snake' out of aluminum foil to keep oven door slightly ajar so that broiler won't turn off during cook time. Brush steak with oil, then salt and pepper to taste. Place a piece of foil on the bottom rack to catch drippings. Place another rack above this and place the steak directly on this rack. Cook steak in this position for 5 minutes. Flip steak, then cook for additional 5 minutes. Move rack with steak to top position in oven. Move drip rack just underneath. Cook for 3 minutes. Flip one last time, then cook for 3 minutes. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Transfer steak to wire rack and rest for 3 to 5 minutes. The above times are for medium doneness. Adjust cooking times up or down as desired. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.**

Optional: For a grilled appearance, finish steak on a charcoal grill rather than moving to the top of oven for final cook time.