



SIRLOIN STEAK FLAT BREAD

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| 1 TSG Flat Bread Mix | 3 oz grilled sirloin, sliced thin |
| 1/3 cup shredded mozzarella | 1/4 small red onion, sliced thin |
| 3 Tbsp Gorgonzola cheese, crumbled | TSG Extra Virgin Olive Oil |

1. Preheat oven to 400°F. Follow Step #1 of the Flat Bread directions on box.
2. Grill sirloin to med rare or 130 degrees, allow to rest before slicing.
3. Roll out dough to the size of a standard cookie sheet pan, 1/8" thick.
4. Lay rolled out dough onto a non-stick sprayed cookie sheet pan.
5. Brush dough with extra virgin olive oil.
6. Distribute mozzarella cheese, sliced sirloin, Gorgonzola cheese and onion.
7. Bake for 15-18 minutes or until golden brown. Slices into pieces and serve

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