

Beef-Wild Mushroom Crostini

Recipe by Chef Tre Wilcox

Executive Chef – Marquee Grill, Dallas, TX

My family always did an Italian style kind of cook out. This crostini was always something I enjoyed because I got to cut up the veggies and make the mix.

Cooking Tip from Chef Tre: When grilling thick meats always remember to season the meat heavily because you will lose some of the seasonings as you turn the meat over and roll it around on the grill. Since you can't really season the inside of thick cut steaks you have to make sure the outside of the steak has enough seasoning on it.

Serving Size: 12

Ingredients

- 1 14 ounce New York strip steak – season to taste
- 2 cooked Portobello mushroom - diced fine
- 2 tablespoons roasted red pepper - diced fine
- ½ cup basil pesto
- Salt and pepper to taste
- 12 slices toasted sourdough bread - cut in 2" squares

For the steak

- 1) Cook steak to desired temperature.
- 2) Once steak is cool enough to handle, dice into small pieces.

To complete the dish

- 1) Mix the steak with mushrooms, peppers and pesto.
- 2) Season with salt and pepper to taste. Place small amount of mix on top of crostini. Serve.



Total Nutrition Facts

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| Calories | 183 |
| Total Fat | 12g |
| Saturated | 3g |
| Cholesterol | 21mg |
| Sodium | 266mg |
| Total Carbohydrate | 11g |
| Dietary Fiber | 3g |
| Sugars | 0g |
| Protein | 10g |