


## ROSEMARY STEAK TIPS WITH GORGONZOLA POLENTA

Serves 4

 **WHY THIS RECIPE WORKS:** Chunks of blue cheese melt into the hot polenta to make a rich and flavorful side dish for the seared steak.

**4 cups water**

**1 cup instant polenta**

**4 tablespoons unsalted butter**

**Salt and pepper**

**1 tablespoon coarsely chopped fresh rosemary**

**1½ pounds sirloin steak tips, trimmed and cut into 2-inch chunks**

**1 tablespoon vegetable oil**

**10 ounces grape tomatoes, halved**

**4 ounces Gorgonzola cheese, crumbled (1 cup)**

**1.** Bring water to boil in large saucepan over medium-high heat. Whisk in polenta, reduce heat to medium-low, and cook until thickened, about 3 minutes. Off heat, stir in 3 tablespoons butter, 1 teaspoon salt, and ½ teaspoon pepper. Cover and keep warm.

**2.** Combine rosemary, 1 teaspoon salt, and 1 teaspoon pepper in bowl. Pat steak tips dry with paper towels and sprinkle with rosemary mixture. Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add steak and cook until well browned on all sides and meat registers 125 degrees (for medium-rare), about 7 minutes. Transfer to plate and tent with foil.

**3.** Melt remaining 1 tablespoon butter in now-empty skillet over medium-high heat. Add tomatoes and ½ teaspoon salt and cook until just softened, about 1 minute. Transfer to plate with steak. Serve steak and tomatoes over polenta, sprinkled with Gorgonzola.

**TEST KITCHEN NOTE:** You can substitute another mild blue cheese for the Gorgonzola, if desired.