

USDA Choice Denver Steak with a Blue Cheese Crust

FEEDS

4

PREP

10 min

COOK

15 min

Ingredients

4 USDA Choice Angus Denver Steaks (12 ounces each,) 1 tsp salt, 1 tsp pepper, 1/4 cup olive oil, **blue cheese crust:** 2 tbsp. olive oil, 3 cups fresh bread crumbs, 2 tbsp. chopped flat leaf parsley, 2 garlic cloves, 1²/₃ cups crumbled blue cheese

Directions

1. Preheat the oven to 400° F. Season the steaks with salt and pepper, then rub with olive oil.
2. Preheat a large skillet over high heat and seal the steaks on both sides. Transfer the steaks to a large, shallow roasting pan.
3. Making the blue cheese crust: mix the olive oil, bread crumbs, parsley, and garlic together; sprinkle blue cheese crumbs over the top of the steaks, then top with bread crumb mixture.
4. Put the steaks in the oven and cook for 10-12 minutes, or until the cheese is melted and the bread crumbs are golden brown (medium-rare.) For less rare steaks, cover with aluminum foil and check every 10 minutes until cooked to your liking. Remove from the oven, then set aside for 5 minutes before serving.
5. ENJOY!