



“CHB Bites” is a column designed to keep you in-the-know about the Certified Hereford Beef® (CHB) program. To get involved with CHB on social media, search *Certified Hereford Beef* on Facebook and Pinterest, or @certifiedherefordbeef on Instagram.



## Rolling Promotion

Cruise around Salt Lake City, Utah, and you might see one of these delivery trucks wrapped by the Certified Hereford Beef® (CHB) brand. They're owned by CHB partner Main Street Quality Meats, a fourth-generation, family-owned business that highlights quality and freshness. Main Street Quality Meats also offers CHB online through its 56 Cutz meat business. Check out their offering at [56cutz.com](http://56cutz.com). **HW**



For more information about Certified Hereford Beef, visit [CertifiedHerefordBeef.com](http://CertifiedHerefordBeef.com) or email [info@herefordbeef.org](mailto:info@herefordbeef.org)

## Grilled steak and fresh mozzarella flatbread

A *Certified Hereford Beef* steak melds with fresh mozzarella atop a perfect piece of pita bread to create an easy and delicious lunch.

### Ingredients

- 1 to 1 1/4 pounds *Certified Hereford Beef* top sirloin filets, cut 1-inch thick
- 1 1/2 teaspoons lemon pepper
- 2 cups packed, fresh baby spinach
- 3/4 cup fresh mozzarella cheese, cut into 1/2-inch pieces
- 2 tablespoons chopped, fresh basil
- 1 1/2 teaspoons balsamic vinegar
- 4 pitas

### Directions

- Press lemon pepper evenly onto steaks. Place steaks on the grill over medium, ash-covered coals. Grill, covered, for 12 to 17 minutes (over medium heat on preheated gas grill, 12 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- Meanwhile, combine spinach, cheese and basil in large bowl. Drizzle with balsamic vinegar; toss to coat and set aside.
- Remove steak from grill and let it rest for 5 minutes. Place pita bread on the grill; grill, covered, 1 to 3 minutes or until lightly browned, turning once.
- Carve steaks into slices. Top pita evenly with spinach mixture and steak slices.

Helpful hint: preheat your grill 15 to 25 minutes before you begin grilling to make sure it reaches the right temperature.

Recipe from: [CertifiedHerefordBeef.com/recipe/grilled-steak-and-fresh-mozzarella-flatbread/](http://CertifiedHerefordBeef.com/recipe/grilled-steak-and-fresh-mozzarella-flatbread/). **HW**

