

☆ Parmesan Crusted Steak

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Prep: 20m **Cook:** 10m **Total:** 30m

Yield: 3 steaks

Main Course



Ingredients

- 1.5 pounds Top sirloin steak (or steak of choice)
- salt and pepper to taste
- 1/4 cup ranch dressing
- 1/4 cup grated parmesan
- 2 tablespoon breadcrumbs
- 1 tablespoon unsalted butter
- 1 teaspoon garlic powder

Instructions

1. Make crust mix before cooking steak. Take 2TB of grated parmesan and mix into 1/4 cup ranch dressing.
2. Combine breadcrumbs, garlic powder and 2TB parmesan cheese. Melt butter then pour in and mix around until everything is saturated. Put breadcrumbs and dressing to the side prepared to top steak.
3. I had 3 steaks at a total weight of 1.5 pounds. Top sirloin cut but any cut is fine. Salt and pepper steaks to taste.
4. Preheat oven to broil. Cook steaks just shy of desired done temperature. Top steak with dressing then place buttered breadcrumb mix on top. Put in preheated broiled oven for 1-2 minutes or until crumble topping has browned.
5. Allow to rest shortly due to the crust. The crust will get cooler much quicker than the steak.
6. For steak cooking instructions, see below.