

**Title:**

Round Up Some Flavor                      Ranch dressing can add an Old West flavor to foods such as Grilled Steak Panini.

**Word Count:**

217

**Summary:**

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**Keywords:**

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**Article Body:**

There's a simple and tasty way to round up healthy meals and corral great taste. Delicious ranch dressing adds a touch of the Old West to almost any meal.

Now you can get great ranch naturally. Litehouse Ranch Dressing has no preservatives, no MSG and, because it's made with heart-healthy canola oil, no trans fats, which have been linked with a greater risk of heart disease.

That means you can make healthy recipes that can still get your little dogies to come stampeding to the dinner table. Grilled steak panini with ranch dressing can be a hit with kids and adults. Serve it as a hearty lunch meal, cut up as appetizers or with a tossed salad and a side of corn for dinner.

**Grilled Steak Panini**

4 slices sourdough or artisan bread

1/2 pound steak

4 roasted red peppers

1/4 cup Litehouse Homestyle Ranch, Rustic Ranch or Jalapeno Ranch Dressing

Grill, broil or panfry steak until the degree of doneness is reached. Allow to cool 5 to 10 minutes. Slice against the grain or diagonally and set aside.

Preheat panini press, George Foreman Grill or skillet. Spread Litehouse Ranch Dressing on bread, using more as needed. Layer 1/2 the sliced steak and top with 2 roasted red peppers. Grill approximately 2 to 3 minutes. If using a skillet, turn and grill on other side. Makes 2 servings.