

DINNERLY



Steakhouse Salad with Shrimp

Blue Cheese & Garlic Croutons



ca. 20min



2 Servings

This steakhouse salad is as surf and turf as it gets, ladies and gents. Tender, juicy shrimp with seared steak, homemade croutons, fried onions, and a creamy dressing? Say less. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- ½ lb pkg sirloin steak
- 1 ciabatta roll ¹
- 2 (1 oz) sour cream ⁷
- ½ lb pkg shrimp ^{2,17}
- 1 oz blue cheese crumbles ⁷
- ½ oz fried onions ⁶

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- 1 Tbsp butter, softened ⁷
- olive oil
- red wine vinegar (or vinegar of your choice)

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Shellfish (2), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 31g, Carbs 35g, Protein 48g



1. Prep ingredients

Preheat broiler with a rack in center.

Finely chop **2 teaspoons garlic**. Cut **tomatoes** into 1-inch pieces. Cut or tear **lettuce** into 1-inch strips.

Pat **steak** dry. Season with **salt** and **pepper**.



2. Make garlic bread

In a small bowl, stir to combine **chopped garlic**, **1 tablespoon softened butter**, and a **pinch each of salt and pepper**. Split **ciabatta roll** and spread garlic butter onto cut sides of bread.

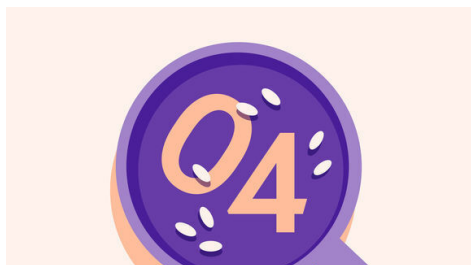
Transfer to a rimmed baking sheet and broil until bread is toasted, 3–5 minutes per side (watch closely as broilers vary).



3. Cook steak, make dressing

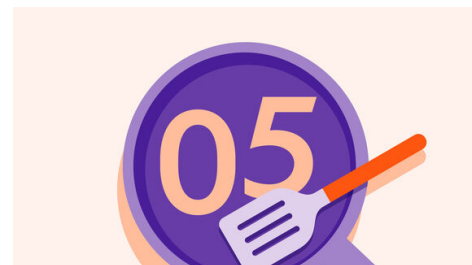
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steak** and cook until medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest. Reserve skillet.

Meanwhile, in a small bowl, stir to combine **sour cream** and **2 teaspoons each of vinegar and water**. Season to taste with **salt** and **pepper**.



4. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



5. Finish & serve

Cut **garlic bread** into 1-inch pieces. Thinly slice **steak**.

Serve **lettuce**, **tomatoes**, and **croutons** topped with **steak**, **shrimp**, and **blue cheese**. Drizzle with **sour cream dressing** and sprinkle with **fried onions**. Enjoy!



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