



Grilled Romaine & Steak Salad

with Lemon-Parmesan Dressing



20-30min



2 Servings

We've taken some of our favorite ingredients and transformed them into one of the most satisfying (and quick) steak salads we've ever had. Keep an eye on the romaine while it's on the grill: you're looking for lightly charred on the outside but still crunchy on the inside. And, when you plate, start with a layer of dressing to ensure a nice pop of flavor with each bite of the warm salad. Cook, ...

What we send

- sirloin steaks
- garlic
- lemon
- romaine heart
- fresh thyme

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 685.0kcal, Fat 39.9g, Proteins 42.1g, Carbs 44.2g



1. Season steak

Preheat grill, grill pan, or skillet over medium-high. Season **steaks** well all over with **salt** and **pepper**.



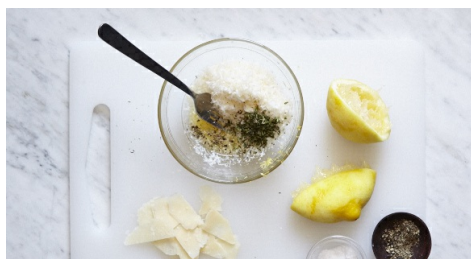
2. Season romaine

Halve romaine heart lengthwise through the core so each half remains intact. Split **rolls** open, crosswise. Drizzle cut side of **romaine** and **rolls** with **oil**, and season with **salt** and **pepper**. Peel **1 large clove garlic** (save rest for own use).



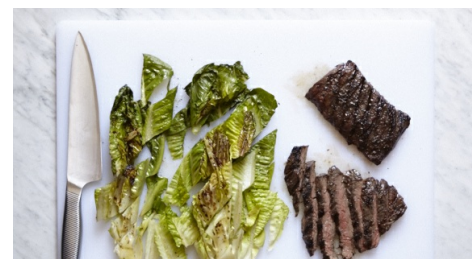
3. Grill steaks and romaine

Grill **steaks**, turning once, until lightly charred on both sides, 3-4 minutes per side for medium-rare. Transfer to a board to rest. Grill **romaine**, turning once, until lightly charred on both sides, about 2 minutes per side. Grill **rolls** cut side down until charred, 3-4 minutes. Rub cut sides of rolls with **peeled garlic clove**.



4. Make dressing

Zest and juice lemon into a small bowl. Using a vegetable peeler, shave about $\frac{1}{2}$ of the **Parmesan** into strips and set aside. Use a microplane to finely grate **remaining Parmesan** into the lemon juice. Pick and finely chop **1 teaspoon thyme leaves** (save rest for own use); whisk into bowl along with **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Slice steaks and romaine

Slice **steaks** against the grain. Cut **romaine** into large pieces on the bias, discarding the core.



6. Serve

Divide **half the dressing** between plates. Top with **romaine** and **steak**, and season to taste with **salt** and **pepper**. Top with **remaining dressing** and **shaved Parmesan**. Serve **rolls** alongside. Enjoy!