DINNERLY



Steakhouse Salad with Blue Cheese

& Garlic Croutons

This steakhouse salad is as all-American as it gets, ladies and gents. Tender, juicy steak with homemade croutons, fried shallots, and a creamy dressing? Say less. We've got you covered!

ca. 20min 2 Servings

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- \cdot $\frac{1}{2}$ lb pkg sirloin steak
- 1 ciabatta roll¹
- + 2 (1 oz) sour cream 7
- 1 oz blue cheese crumbles 7
- + $^{1\!\!/_2}$ oz fried shallots 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), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 530kcal, Fat 31g, Carbs 34g, Protein 28g



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).



What were you expecting, more steps?



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).

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.



You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!



4. Finish & serve

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

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