

DINNERLY



Steakhouse Salad with Blue Cheese & Garlic Croutons



ca. 20min



2 Servings

This steakhouse salad is as all-American as it gets, ladies and gents. Tender, juicy steak with 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 ^{2,3}
- 2 (1 oz) sour cream ¹
- 1 oz blue cheese crumbles ¹
- ½ oz fried onions

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 31g, Carbs 31g, Protein 28g

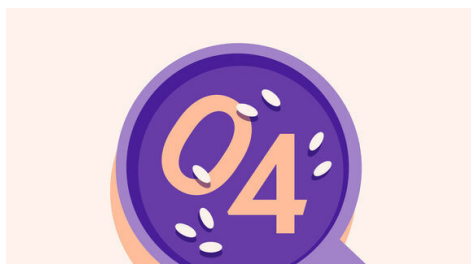


1. Prep ingredients

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.

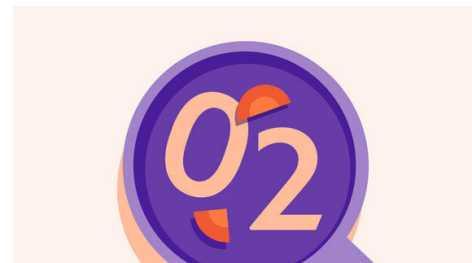
Pat **steak** dry. Season with **salt** and **pepper**.



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 onions**. Enjoy!



2. Make garlic bread

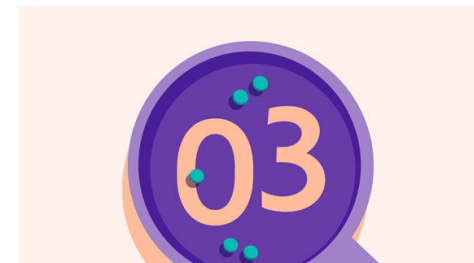
In a small bowl, stir to combine **chopped garlic**, **1 tablespoon softened butter**, and a **pinch each of salt and pepper**. Split **bread** and spread garlic butter onto cut sides.

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



5. ...

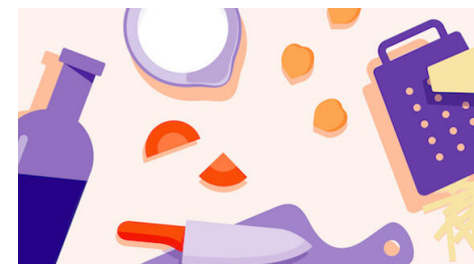
What were you expecting, more steps?



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**.



6. ...

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