

DINNERLY



Caesar Salad with Organic Steak & Homemade Croutons



20-30min



2 Servings

We love a classic Caesar salad, but you know how we can make it even better? Slap a steak on it! We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 1 mini French roll ³
- ¼ oz granulated garlic
- ½ oz fish sauce ⁴
- 1 romaine heart
- 1 plum tomato
- 10 oz pkg organic sirloin steak

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup mayonnaise ¹
- white wine vinegar (or red wine vinegar)

TOOLS

- parchment paper
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Egg (1), Milk (2), Wheat (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 57g, Carbs 19g, Protein 41g



1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Finely grate **Parmesan**, if necessary.

Tear **bread** into ¾-inch pieces. Toss in a medium bowl with **1 tablespoon each of Parmesan and oil** and **½ teaspoon granulated garlic** until coated. Season with **salt and pepper**. Add to a parchment-lined rimmed baking sheet. Bake until golden brown, stirring halfway, about 15 minutes.



2. Make dressing

In same bowl, whisk together **half of the Parmesan**, **½ teaspoon each of granulated garlic and fish sauce**, **¼ cup mayonnaise**, and **1 tablespoon vinegar**. Slowly whisk in **2 tablespoons oil**. Season to taste with **salt and pepper**.



3. Prep ingredients

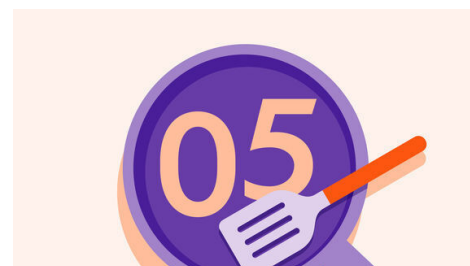
Separate **lettuce leaves** (or halve lettuce lengthwise, then cut crosswise into ¾-inch pieces). Cut **tomato** into 1-inch pieces.

Pat **steak** dry; season all over with **salt and pepper**.



4. Cook steak

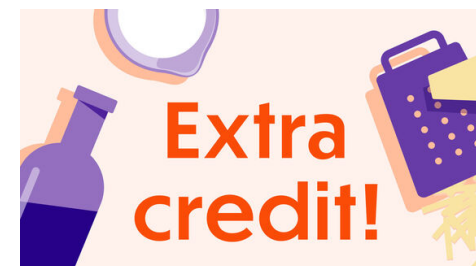
Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **steak** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



5. Toss salad & serve

In a large bowl, toss **lettuce, tomatoes, croutons**, and **remaining Parmesan** with **desired amount of dressing**; season to taste with **salt and pepper**. Thinly slice **steak** if desired.

Serve **steak** alongside or on top of **Caesar salad**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.