

DINNERLY



Low-Carb Berry Good Balsamic Steak Salad

with Walnuts & Blue Cheese



under 20min



2 Servings

This filling steak salad drizzled with a raspberry jam vinaigrette will have you forgetting all about that grab-and-go salad bar chain. Prep it ahead of time for a quick and easy lunch, or serve it up family style for lots to enjoy. We've got you covered!

WHAT WE SEND

- 2 pkts Dijon mustard
- ½ oz raspberry jam
- ½ lb pkg sirloin steak
- 1 oz walnuts¹
- 5 oz baby spinach
- 1 oz blue cheese crumbles²

WHAT YOU NEED

- olive oil
- balsamic vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 40g, Carbs 12g, Protein 25g



1. Make Dressing

In a small bowl, stir to combine **Dijon**, **raspberry jam**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Whisk until smooth and season to taste with **salt** and **pepper**; set aside until ready to serve.

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



2. Cook steak

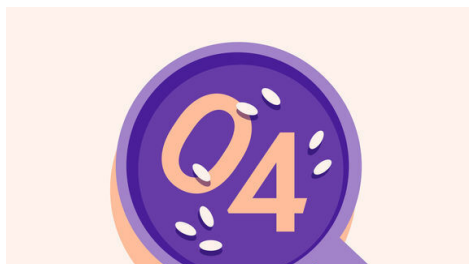
Heat **1 tablespoon oil** in a medium skillet over high. Add **steaks** and cook until well browned and medium-rare, 3 minutes per side (or longer for desired doneness).

Transfer steaks to cutting board to rest.



3. Make glaze

Reduce heat to medium; add **1 tablespoon vinegar** and **a pinch of sugar**. Cook, stirring, until vinegar is reduced to a glaze, 1–2 minutes. Remove from heat.



4. Finish & serve

Coarsely chop **walnuts**. Thinly slice steaks and add to skillet with glaze, tossing to coat.

Plate **spinach**, then top with **crushed walnuts** and **balsamic steak**. Drizzle with **dressing** and **blue cheese crumbles** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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