

DINNERLY



Steak Caesar Salad with Homemade Croutons



ca. 20min



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 ¹
- 1 mini French roll ²
- ¼ oz granulated garlic
- 1 romaine heart
- 1 plum tomato
- ½ lb pkg sirloin steak
- 1 pkt Caesar dressing ^{3,4,1,5}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

Milk (1), Wheat (2), Egg (3), Fish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 22g, Carbs 19g, Protein 26g



1. Bake croutons

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

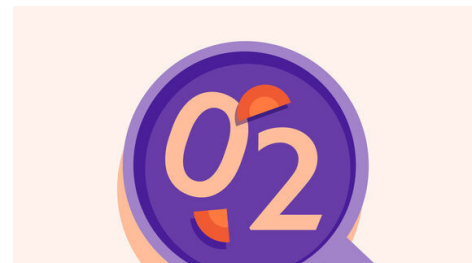
Finely grate **Parmesan**, if necessary.

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.



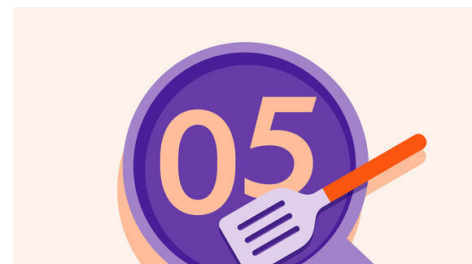
4. Cook steak

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.



2. Make dressing

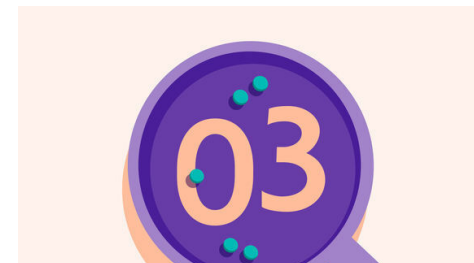
In same bowl, whisk together **Caesar dressing** and **half of the Parmesan**.



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.

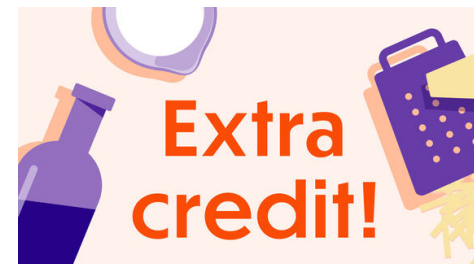
Serve **steak** alongside or on top of **Caesar salad**. Enjoy!



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**.



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.