

DINNERLY



Low-Carb Grilled Greek Steak Salad with Feta & Olives



30min



2 Servings

We can thank Ancient Greece for a whole lotta good stuff that we enjoy today—the Olympics, Democracy, mathematics, the alarm clock (ok, maybe that one isn't so great). But, one of our favorite Greek inventions is the Greek salad. This one has many of the usual suspects, but we threw a curveball in there by grilling not just the steak, but also the tomatoes. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 1 oz Kalamata olives
- 8 oz pkg salmon filets ⁴
- 1 lemon
- ¼ oz gyro spice
- 2 oz feta ⁷

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

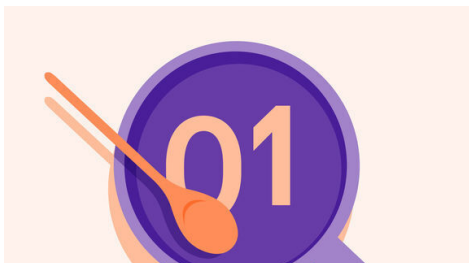
- grill or grill pan

ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 390kcal, Fat 27g, Carbs 13g, Protein 26g



1. Prep ingredients

Preheat grill or grill pan over high heat.

Slice **tomato** into ¼-inch rounds. Finely chop ½ **teaspoon garlic**. Halve **lettuce** lengthwise, then thinly slice crosswise, discarding end. Coarsely chop **olives**, removing pits if necessary.



2. Prep steak & tomatoes

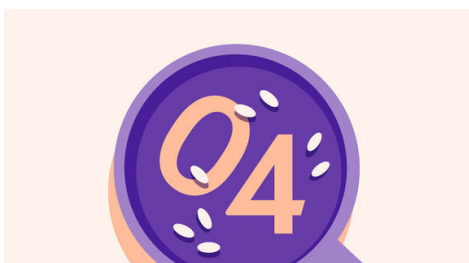
Pat **steak** dry. Rub with **oil**, then season all over with **salt** and **pepper**.

Drizzle **tomatoes** with **oil**, then season all over with **salt** and **pepper**.



3. Grill steak & tomatoes

Reduce grill or grill pan to medium-high heat, then add **steak** and **tomatoes**, in batches if necessary. Grill steak until medium-rare, 3–4 minutes per side (or longer for desired doneness). Grill tomatoes until charred in spots, 1–2 minutes per side. Transfer to a cutting board.



4. Prep dressing & add steak

In a large bowl, whisk together **chopped garlic**, 1 **tablespoon lemon juice**, 1 **teaspoon gyro spice**, and 2 **tablespoons oil**; season to taste with **salt** and **pepper**.

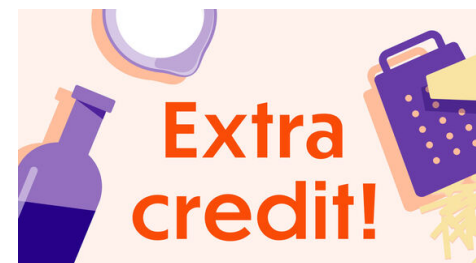
Add **grilled steaks**, turning to coat. Transfer to a cutting board and thinly slice, if desired.



5. Finish salad & serve

Add **lettuce** to bowl with **dressing** and toss to coat.

Serve **salad** topped with **steak**, **tomatoes**, **olives**, and **feta**. Squeeze **remaining lemon** over top, if desired. Enjoy!



6. No grill, no problem!

Use a skillet! Heat 1 **tablespoon oil** in a medium skillet over medium-high heat. Add **steak** and **tomatoes**, in batches if necessary. Sear **steak** until cooked medium-rare, 3–4 minutes per side. Sear **tomatoes** until charred in spots, 1–2 minutes per side. Transfer to a cutting board.