

Panzanella Salad with Bison Flank Steak

Savannah · 30/09/2024



Prep Time

48 mins

Difficult

Medium

Servings

6

Description

Flavorful grilled bison flank steak is sliced thinly across the grain for maximum tenderness and served with an Italianinspired toasted bread salad with tomatoes fresh mozzarella cheese and basil leaves

Ingredients

- - 4 ounces dried French bread
- torn into bite-size pieces - 2 tablespoons olive oil - 1 cup chopped fresh mozzarella cheese - 2 cups coarsely chopped seeded red or yellow tomatoes - 1 cup seeded chopped cucumber - 1 cup thinly sliced red onion - ? cup chopped fresh basil - 3 tablespoons white wine vinegar - 3 tablespoons olive oil - 3 cloves garlic
- minced - ½ teaspoon salt - ¼ teaspoon black pepper - 1 pound bison flank steak - ½ teaspoon salt - ? teaspoon black pepper

Instructions

1. Preheat oven to 450 degrees F. Place bread pieces in a shallow baking pan. Drizzle with the 2 tablespoons oil; toss gently to coat. Bake for 5 minutes or until toasted
2. stirring once or twice. Cool slightly; transfer to a very large bowl. Combine mozzarella cheese
3. tomatoes
4. cucumber
5. onion
6. and basil in a large bowl; set aside. For dressing
7. whisk together vinegar
8. the 3 tablespoons oil
9. the garlic
10. the 1/2 teaspoon salt
11. and the 1/4 teaspoon pepper in a small bowl. Pour dressing over the tomato mixture; toss to coat. Spoon the tomato mixture over the bread; toss to coat. Let stand for 15 minutes to allow the flavors to blend. Serve with Grilled Bison Flank Steak. Grilled Bison Flank Steak: Sprinkle bison flank steak with the 1 teaspoon salt and the 1/4 teaspoon pepper. For gas or charcoal grill
12. place steak on the rack of an uncovered grill directly over medium-high heat. Grill for 8 to 10 minutes or until desired doneness. Cover bison flank steak with foil and let stand for 5 minutes. Thinly slice steak across the grain. Tips Note: Recipe developed and tested by the Better Homes and Gardens(R) Test Kitchen using High Plains Bison products.