

Steak Salad

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

5

Description

This steak salad is loaded with tender and juicy pieces of grilled sirloin steak tomatoes and red onion The blue cheese vinaigrette is super quick and easy to make and adds so much flavor Perfect for those hot summer evenings

Ingredients

- - 1 ¾ pounds beef sirloin steak - ½ cup olive oil - 3 tablespoons red wine vinegar - 2 tablespoons lemon juice - 1 teaspoon Worcestershire sauce - 1 clove garlic
- minced - ½ teaspoon salt - ½ teaspoon ground black pepper - ¾ cup crumbled blue cheese - 8 cups romaine lettuce - rinsed
- dried
- and torn into bite-size pieces - 2 tomatoes
- sliced - 1 small green bell pepper
- sliced - 1 carrot
- sliced - ½ cup sliced red onion - ¼ cup sliced pimento-stuffed green olives

Instructions

1. Preheat an outdoor grill for high heat and lightly oil the grate. Place steak on preheated grill and cook for 3 to 5 minutes per side or until desired doneness is reached. Remove from heat and let sit until cool enough to handle. Slice steak into strips or bite-sized pieces. Whisk olive oil
2. vinegar
3. lemon juice
4. Worcestershire sauce
5. garlic
6. salt
7. and pepper together in a small bowl; stir in blue cheese. Cover and place dressing in refrigerator. Arrange lettuce
8. tomato
9. pepper
10. onion
11. and olives onto chilled plates. Top with steak and drizzle with dressing. Cook's Note I like to serve this salad with grilled French bread.