



Caprese Salad with Grilled Flank Steak

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This is a fresh healthy easytomake salad with a twist to the usual restaurant versions It can be served in large portions as a main course or in smaller portions as an appetizer salad

Ingredients

- - 2 medium tomatoes
- diced - 1 (4 ounce) ball fresh mozzarella
- cut into 1-inch cubes - $\frac{1}{4}$ cup coarsely chopped fresh basil - 2 cloves garlic
- minced
- divided - 41 tablespoons olive oil
- divided - 1 pound flank steak - salt and ground black pepper to taste - 1 (6.5 ounce) bag butter lettuce mix - 2 tablespoons balsamic vinegar
- or to taste

Instructions

1. Mix tomatoes
2. mozzarella
3. basil
4. 1 clove minced garlic
5. and 1 tablespoon olive oil in a bowl; toss to coat. Cover bowl and refrigerate. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Place steak in a large resealable bag; add 1 clove minced garlic
6. 1 tablespoon olive oil
7. salt
8. and pepper. Seal the bag and distribute the oil mixture over the steak. When the grill is preheated
9. cook steak to your desired degree of doneness
10. about 5 minutes per side for medium. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Let stand for 5 minutes before thinly slicing across the grain. Divide lettuce onto 4 serving plates. Drizzle 1 1/2 teaspoons each balsamic vinegar and olive oil onto each lettuce portion. Divide steak and tomato mixture evenly between the salads. Caprese Salad with Grilled Flank Steak. Allrecipes Editor's Note: Please note the slight difference in some ingredient amounts when using the magazine version of this recipe.