



Broiled Steak House Salad

with Shallots, Blue Cheese & Spinach



20-30min



2 Servings

A good steak salad is hard to beat, especially one that only requires a rimmed baking sheet to cook! Sirloin strips are tossed in tamari and crushed red pepper for a little sweet and spicy contrast, and shallots are roasted to perfection. Briny blue cheese is crumbled atop tender baby spinach for a creamy bite, and a simple vinaigrette comes together right in the sheet. Cook, relax, and enjoy!

What we send

- beef sirloin strips
- clove garlic
- shallots
- crushed red pepper
- baby spinach
- red wine vinegar

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

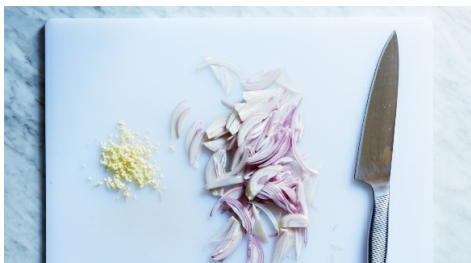
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 465.0kcal, Fat 28.9g, Proteins 44.5g, Carbs 5.1g



1. Prep vegetables

Preheat broiler with rack in highest position. Peel and finely chop garlic. Halve, peel, and thinly slice shallots.



2. Coat ingredients

Place beef, tamari, crushed red pepper (use less depending on your heat preference), garlic, shallots, and 1 tablespoon oil in a medium bowl and toss to coat.



3. Broil

Spread beef and shallots onto a rimmed baking sheet. Broil, rotating sheet halfway through, until beef is sizzling and well browned in spots and shallots are soft, 3-4 minutes.



4. Make vinaigrette

Transfer contents of the baking sheet to a plate. Add red wine vinegar to baking sheet and scrape up any browned bits. Transfer vinegar mixture to a bowl and add 2 tablespoons oil and whisk to combine; season with salt and pepper.



5. Crumble cheese

Crumble blue cheese into a small bowl. Spread spinach onto a serving platter.



6. Finish salad

Drizzle half of the vinaigrette onto the spinach and top with beef and shallots. Drizzle remaining vinaigrette and top with crumbled blue cheese, a little salt, and a few grinds of pepper. Enjoy!