

SUMMER GRILLED STEAK SALAD

Rusty Hinges Ranch



INGREDIENTS:

Salad:

- 1 lb. sirloin steak
- 1 Tbsp olive oil
- 1 tsp garlic powder
- salt & pepper to taste
- 5oz. spring mix salad greens
- 1/2 green leaf lettuce, roughly chopped
- 4 radishes, thinly sliced
- 1/2 pint cherry tomatoes, halved
- hatch chile goat chevre, crumbled
- 2 fresh ears of corn, shucked, optional

Dressing:

- 1 large orange (zested and juiced)
- 1/2 cup extra virgin olive oil
- 2 Tbsp balsamic vinegar
- 2 Tbsp honey
- 1 clove of garlic (minced)
- 1/2 tsp salt
- 1/2 tsp ground pepper

INSTRUCTIONS:

Dressing:

1. With the exception of the olive oil, combine dressing ingredients into a food processor and blend until smooth.
2. While the food processor is still running, slowly add the olive oil until emulsified.
3. Pour into a jar or sealed container so flavors set and combine.

Steak:

1. Preheat the grill to 450°F, pat steak with a paper towel to remove some of the moisture.
2. Rub all sides with olive oil, season generously. Transfer steak to the hot grill, and cook for 5-6 minutes on each side for medium, longer if desired. At the same time, grill the corn, turning occasionally, until lightly charred and tender, about 8 minutes total.
3. Remove steak to a platter, cover loosely with foil and let rest for 5-10 minutes before thinly slicing. Remove the corn and let slightly cool before cutting the kernels off the cob.

Salad:

1. Roughly chop lettuce, add to a bowl along with the spring mix and toss with some of the dressing.
2. Thinly slice radishes, onion and cut tomatoes then add to salad bowl and toss.
3. Slice steak, plate salad then top with steak and crumbled cheese. Pour the rest of the dressing and serve immediately.