



Grilled Bavette Steak Salad with Chimichurri Dressing

SERVINGS: 4

Ingredients

For the Meat

1 ½ - 2 pounds bavette steak

1 tablespoon olive oil

Spice Rub (mix to combine)

2 tablespoons paprika

1 packed tablespoon brown sugar

2 teaspoons kosher salt

1 ½ teaspoons dried thyme

1 ½ teaspoons garlic powder

1 ½ teaspoons smoked paprika

½ teaspoon chili flake

½ teaspoon ground coriander

½ teaspoon ground black pepper



Ingredients (cont.)

For the Dressing

½ cup cilantro leaves and
tender stems

½ cup parsley leaves

½ small shallot, rough
chopped

1 clove garlic, rough
chopped

½ lemon, juiced

2 tablespoons cup red wine
vinegar

1 teaspoon of dijon mustard

½ cup olive oil

For the Salad

3 ears corn

2 heads romaine, little
gems, or greens of your
choice, cleaned and
chopped

3 small cucumbers, cut into
quarters and sliced

1 pint cherry tomatoes,
sliced in half

½ cup feta or goat cheese,
crumbled

Directions

1. In a blender combine cracked eggs, milk, salt and pepper and blend until smooth. Set aside.
2. Preheat the oven to 350 F.
3. Heat a 12" skillet over medium heat (cast iron or enamel-coated cast iron works great), add 1 tablespoon butter and melt. Once heated, add the breakfast sausage and brown on all sides, moving frequently until cooked through. Remove and set aside.
4. Add the remaining butter to the pan, once melted, add onions and peppers and cook 3-4 minutes, moving frequently until lightly cooked. Add in greens and toss until slightly wilted. Season with salt and pepper. Remove the pan with the vegetables from the heat.
5. Pour egg mixture into pan, stir to combine. Add in sausage and sprinkle cheese over top. Bake on the middle rack for 20-25 minutes until the eggs are set. Remove from the oven and top with chopped parsley. Slice and serve or wrap up for later, heat up for quick breakfasts or serve on a sandwich.