NUTRITION *per serving*   30g carbohydrates   51g fat   51g protein   1657mg sodium | carb-conscious

Calories
759

Prep & Cook Time
45-55 min.

Cook Within
6 days

Difficulty
Easy

Spice Level
Not Spicy

HOME CHEF

GRILLING SERIES

Grilled Steak Salad with Buttermilk Dressing
with garlic bread and onions

Prepare the Ingredients

Halve and peel **onion**. Cut halves into ¼" rounds. Peel and halve **shallots**. Halve **garlic**. Place garlic on a piece of foil and drizzle with ½ tsp. **olive oil**. Fold foil into a tight packet around garlic. Halve **French roll**. Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.

Grill the Onion Rounds

Drizzle **onion rounds** and **shallot halves** with 1 Tbsp. **olive oil**. Rub oil into vegetables, coating completely. Spray grill with **cooking spray**. Working in batches if needed, place onion rounds on hot grill and sprinkle with a pinch of **salt** and **pepper**. Close grill or cover grill pan and cook undisturbed until charred and tender, 4-5 minutes per side. Remove onions from grill. Keep grill at medium heat.

Grill the Shallots and Garlic

Working in batches if needed, place **shallot halves** and **garlic packet** on hot grill. Sprinkle shallots with a pinch of **salt** and **pepper**. Close grill or cover grill pan and cook undisturbed until shallots are charred and tender and garlic is soft, 4-5 minutes per side for each. Remove shallot halves and garlic packet from grill. Open garlic packet. *Open packet carefully; contents will be hot!*

Grill Bread and Make Dressing

Drizzle **bread** with 1 tsp. **olive oil**. Place on hot grill until lightly charred, 1-2 minutes per side. Remove from grill and keep grill on medium heat. Carefully, place **roasted garlic** in a large mixing bowl and mash. Spread half the mashed garlic on toasted bread halves. In mixing bowl with remaining garlic, whisk together garlic, **buttermilk**, **mayonnaise**, 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper**.

Grill The Steak

Spray grill with **cooking spray** again if needed and add **steaks** to hot grill. Cook until steaks are browned and reach a minimum internal temperature of 145 degrees, 3-5 minutes per side. Remove from grill and rest steaks at least 3 minutes.

Finish the Dish

Place **arugula**, **onions**, and **shallots** on a plate. Slice **steaks** into thin slices and add to salad. Drizzle salad with **dressing** or serve on the side. Serve with **garlic bread**.