



3059-JK Hopyard Road . Pleasanton, CA 94588  
(925) 600-7267 . www.pansonfire.com

Veg, meat and salad all on one plate? What could be easier. This is a great dinner for a warm summer evening, too.

### **Grilled Steak Salad**

Serves 4

Adapted from bhg.com

1 Tbsp Dijon mustard  
¼ c apple cider vinegar  
1 tsp sugar, or to taste  
¼ c olive oil  
2 Tbsp plain Greek yogurt  
12 oz flank steak or skirt steak  
2 c refrigerated shredded hash brown potatoes  
4 oz smoked cheddar cheese, grated  
1 head romaine or iceberg lettuce  
(optional garnish) corn kernels, red onion, grape tomatoes, cucumber slices

1. Preheat broiler. Generously grease a 13x9x2" baking pan and set aside.
2. Prepare the dressing: whisk together the mustard, vinegar, and sugar, then slowly whisk in the olive oil. Lastly, stir in the yogurt to make a smooth sauce. Taste and add more sugar or season with salt and pepper to your preference. Set aside.
3. Lightly brush the steak with high heat oil (such as rice bran oil) and season with salt and pepper. Preheat a grill pan over medium-high heat. Cook steak 12 to 14 minutes to medium, turning once. Rest the steak, tented with foil, for 5-10 minutes, then slice into strips.
4. Meanwhile, toss together the potatoes and cheese; spread in pan. Broil 3 to 4 inches from the heat for 6 to 8 minutes or until golden brown and crisp. Remove from pan; cut in pieces.
5. Remove core from lettuce; cut crosswise into four pieces or coarsely chop. Divide among four plates and garnish if desired with small tomatoes, bits of cucumber, a handful of corn kernels, or some thinly sliced red onion, then arrange potatoes and steak around the salad. Pass the dressing.

**Shopping List:** flank or skirt steak, refrigerated shredded hash brown potatoes, smoked cheddar cheese, romaine or iceberg lettuce, optional grape tomatoes and cucumber

**Equipment Needed:** Cutting board and knife, bowls and mixing spoons, whisk, tongs, grater, thermometer, stove-top grill pan, measuring spoons and cups, silicone brush. 13x9 baking dish

**Pantry Staples:** olive oil, rice bran oil, plain yogurt (Greek), apple cider vinegar, Dijon mustard, sugar, salt and pepper.