



Seared Balsamic Steak Salad

GF
option

INGREDIENTS

4 (8-oz. each) Hy-Vee Choice Reserve New York strip steaks, about 1-inch thick, patted dry
1 ½ cups Gustare Vita olive oil, divided
4 tbsp Gustare Vita balsamic vinegar, divided
1 tsp Hy-Vee Dijon mustard, divided
1 tsp Hy-Vee salt, divided
¾ tsp Hy-Vee ground black pepper, divided
2 zucchini, sliced
1 red onion, sliced
¾ cup cherry tomatoes
8 cups mixed salad greens
1 tbsp fresh basil, finely chopped
1 tbsp fresh parsley, finely chopped
1 ½ tsp garlic, minced
1 ½ lemon zest
Hy-Vee salt
Hy-Vee ground black pepper

PREPARATION

- 1** For gremolata, combine fresh basil, parsley, garlic, and lemon zest in a small bowl, season with salt and pepper; set aside.
- 2** Place steak in a 2-gallon resealable plastic bag; set aside. Whisk together 1 cup olive oil, 1 tablespoon balsamic vinegar, ½ teaspoon each Dijon mustard and salt, and ¼ tsp. pepper in a medium bowl. Pour mixture over steaks; seal bag. Turn bag to evenly coat steaks; marinate in refrigerator for 30 minutes.
- 3** Prepare a charcoal or as grill with greased grill rack for direct grilling over medium heat. Remove steak from marinade; discard marinade. Grill steaks 8 to 10 minutes or until an internal temperature reaches 130° for medium-rare doneness, turning once halfway through. Remove steaks from grill and loosely cover with foil; let stand 15 minutes.
- 4** Place sliced zucchini and red onions in a large bowl; add cherry tomatoes and drizzle with 1 tablespoon olive oil. Season with salt and black pepper. Toss to coat. Grill vegetables on grill rack 9 to 11 minutes or until tomatoes blister and vegetables soften, turning halfway through. Remove from grill. Thinly slice steaks against the grain.
- 5** For gremolata vinaigrette, whisk together ½ cup olive oil, 3 tablespoons balsamic vinegar, ½ teaspoon of each Dijon mustard, salt, and pepper. Stir in gremolata. Toss together salad greens, grilled vegetables, and half of the gremolata vinaigrette in a large bowl. Divide salad greens among 4 serving plates; arranged sliced steak on top. Drizzle with remaining gremolata vinaigrette, if desired.