

Italian Steak and Bread Salad

INGREDIENTS

one 12-oz beef sirloin steak, 1/2 to 3/4 in. thick	1/2 tsp salt	1/2 cup olive oil and vinegar dressing
1/2 lb loaf French bread split	1/2 tsp freshly ground pepper	1/2 cup sliced onion
garlic cooking spray	2 cups tomato chunks	1/2 cup (2 oz) crumbled blue cheese
	two 6-oz bags baby spinach trio (baby spinach, arugula, and carrots) or 6 oz baby spinach and 6 oz arugula	

SUGGESTED COOKWARE

outdoor grill or stovetop grill pan

DIRECTIONS

Heat outdoor grill or stovetop grill pan. Coat steak and cut surfaces of bread with garlic cooking spray; sprinkle with salt and pepper.

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DIRECTIONS

Grill steak, turning, once, 6 minutes for medium-rare. Remove to a board and let rest 3 minutes. Grill bread, cut sides down, 2 minutes on until lightly toasted.

Cut bread in chunks; thinly slice steak. Put in a bowl with remaining ingredients; toss to mix.

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