

INGREDIENTS

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

SUGGESTED COOKWARE

outdoor grill or stovetop grill pan

DIRECTIONS

- 1 Heat outdoor grill or stovetop grill pan. Coat steak and cut surfaces of bread with garlic cooking spray; sprinkle with salt and pepper.
- 2 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.
- 3 Cut bread in chunks; thinly slice steak. Put in a bowl with remaining ingredients; toss to mix.