

Grilled Steak, Apricot & Radicchio Salad

2 SERVINGS 20 MINUTES



INGREDIENTS

10 ozs Top Sirloin Steak
Sea Salt & Black Pepper (to taste)
4 Apricot (medium, pit removed, quartered)
1 Lemon (juiced)
2 tbsps Extra Virgin Olive Oil
1 1/2 tps Honey
1/2 head Green Lettuce (separated into leaves and washed)
1 cup Radicchio (chopped)
2 tbsps Feta Cheese

DIRECTIONS

- 01 Preheat the grill to medium-high heat and season the steaks all over with salt and pepper.
- 02 Place the steaks and apricots on the grill. Cook the apricots for two to three minutes, until grill marks appear. Flip halfway. Cook the steak for about two to three minutes per side, or until it has reached your desired doneness. The timing will depend on the thickness of the steak. Set aside and let the steak rest for at least five minutes before cutting into slices.
- 03 Meanwhile, in a small bowl whisk together the lemon juice, oil, honey, salt, and pepper.
- 04 Divide the lettuce, radicchio, apricot, and steak evenly between plates. Top with feta cheese and lemon dressing. Enjoy!

NOTES

LEFTOVERS

Refrigerate in an airtight container for up to three days.

SERVING SIZE

One serving is equal to approximately 1 1/2 cups of salad with steak.

ADDITIONAL TOPPINGS

Top with fresh herbs and croutons.

DAIRY-FREE

Omit feta or use plant-based cheese instead.

