

Spanish Steak Salad

with Roasted Red Peppers & Rosemary-Garlic Vinaigrette

Oven-roasting takes garlic from bold and pungent to sweet and mellow. Here, garlic and rosemary are roasted together to create the base for an unbeatable vinaigrette. Drizzled over sliced steak, roasted red peppers, and tangy goat cheese, salads don't get much better than this.



Prep: 35 min







Sirloin Steak



Spring Mi



Red Bell Pepper



Demi-Baguette



Goat Cheese



Garl



Rosemary



White Wine Vinegar

*Not Included	⊒.
Allergens	%— in
O .	8
1) Wheat/Blé	.⊑_
2) Milk/Lait	72
3) Sulphites/Sulfites	.⊑_
o, campanios, camicos	<u> </u>
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Baking sheet, Tin foil, Large pan, Large bowl

Tools

Ingredients		2 People	4 People
Sirloin Steak		1	2
Spring Mix		56 g	113 g
Red Bell Peppers, Sliced		1	2
Demi-Baguette	1)	1	2
Goat Cheese	2)	30 g	60 g
Garlic		2 cloves	4 cloves
Rosemary		7 g	14 g
White Wine Vinegar	3)	1 tbsp	2 tbsp
Olive Oil*		4 tbsp	8 tbsp

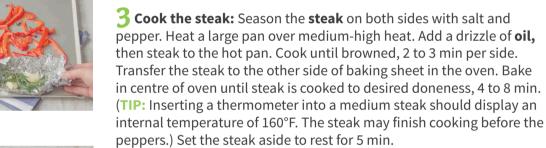
Nutrition per person Calories: 764 cal | Carbs: 39 g | Fat: 45 g | Protein: 53 g | Fiber: 6 g



1 Prep: Preheat oven to 425°F. Wash and dry all produce. Strip the rosemary leaves from the stems. Crush the garlic cloves with the flat side of your knife.



2 Roast the peppers and garlic: Toss the red bell peppers on a baking sheet with a drizzle of oil and a pinch of salt and pepper. Wrap the garlic and rosemary leaves in foil with a drizzle of oil. Arrange the foil bundle and peppers on one side of the baking sheet. Bake in centre of oven, stirring the peppers halfway through baking, until they are slightly charred and the garlic is soft, about 15 min.





4 Toast the baguette: Cut the baguette(s) into ½-inch slices. Once the peppers, garlic and steak are done baking, transfer them from the baking sheet to a cutting board. Arrange the bread slices on the baking sheet and drizzle with oil. Bake until slices are toasted, about 5 min.



5 Make the vinaigrette: Meanwhile, mash the roasted garlic with a fork in a large bowl until smooth. Finely chop ½ tsp roasted rosemary (or 1 tsp for 4 people). Stir into garlic with white wine vinegar (DO: measure) and a drizzle of oil. Season with salt and pepper. Add roasted red peppers and spring mix. Toss to coat.

6 Plate: Thinly slice the steak against the grain. Serve sliced steak on a bed of salad and crumble **goat cheese** overtop. Serve with toasted baguette. Enjoy!