

GRILLED ROMAINE AND STEAK SALAD

Ingredients

- 20 oz of sirloin steak, cut into 1" cubes
- 2 heads of romaine lettuce, cut in half
- 2 avocados, cut into small pieces
- 3 medium tomatoes, seeds removed and cut into small pieces
- 1/4 cup of diced shallot
- 1 tbsp apple cider vinegar
- 1 tsp garlic powder
- 2 tsp smoked paprika
- 2 tsp chili powder
- 2 tbsp olive, divided
- 1/2 cup crumbled blue cheese
- Salt and pepper to taste

Directions

1. If you are using wood skewers to cook the beef, you will want to soak those in water a couple hours before you plan on cooking.
2. Same time you soak your skewers, 2-3 hours before cooking, add your cubed beef, 1 tbsp of olive oil, paprika, chili powder, salt and pepper. Toss thoroughly to evenly coat all the pieces. Cover and refrigerate until ready to cook.
3. In another bowl, add your chopped avocado, tomato, shallot, apple cider vinegar, garlic powder, salt and pepper. Toss lightly so as to not turn your avocado into a mash.
4. Drizzle the remaining olive oil on the cut side of the romaine heads.
5. If you are cooking your beef on skewers, time to do that. Make sure to not put too many pieces on each skewer, you want a little space in between pieces so that they cook all around.
6. You're read to grill. The beef will take roughly 6-10 minutes depending on how hot your grill is and how often you open it. The romaine will take around 5 minutes to get some nice char marks on it. Depending on the size of your grill, if you need to do it in batches, do the steak first, then romaine.
7. Assembly is super easy, just flip your romaine so that the flat side is up, top with the avocado/tomato mixture, add steak, then top with some crumbled blue cheese to your liking. You have a restaurant quality salad done at home in less than 30 minutes.

For the full write up on this dish check out our blog post at <http://www.thecookandthecoach.com/blog/grilled-romaine-and-steak-salad>