

Treviso, Fig & Pear Steak Salad

Top Sirloin Steak, radicchio and figs are grilled then chopped and topped with thinly sliced pear and pistachios. Not your everyday salad.



INGREDIENTS

1 beef Top Sirloin Steak boneless, cut 3/4 inch thick (about 1 pound)

1/3 cup plus 1/4 cup light balsamic vinaigrette, divided

1/4 teaspoon pepper

2 large heads Treviso radicchio, cut lengthwise in half

6 fresh figs, stems removed, cut in half

1 tablespoon olive oil

1 ripe Bartlett pear, cored, thinly sliced

3 tablespoons coarsely chopped pistachio nuts

30 Min 4 42 Cal 30g
 Servings Protein

COOKING

1. Place beef Top Sirloin Steak Boneless, 1/3 cup vinaigrette and pepper in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours, turning once.

2. Remove steak from marinade; discard marinade. Brush radicchio and figs lightly with oil. Place steak in center of grid over medium, ash-covered coals; arrange radicchio and figs around steak. Grill steak, covered, 7 to 11 minutes (over medium heat on preheated gas grill, 8 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill radicchio 8 to 10 minutes (for gas grill, 6 to 8 minutes) and figs 5 to 7 minutes (for gas grill, 3 to 6 minutes) or until radicchio is tender and figs soften and begin to brown, turning occasionally.

3. Carve steak into thin slices. Remove and discard cores from radicchio; coarsely chop. Season beef and radicchio with salt, as desired. Arrange radicchio, steak, figs, and pear slices on platter; top with remaining 1/4 cup vinaigrette and pistachios.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		14g	49mg		32g	30g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

