

Caesar Beef Steak With Chunky Olive Tapenade

Love Caesar Salad? Try this Skirt Steak recipe for a homespun take on these classic flavors.

INGREDIENTS

1 beef Skirt Steak (1 to 1-1/2 pounds) - One beef Flank Steak (1-1/2 to 2 pounds) may be substituted for Skirt Steak. Grill, covered, 11 to 16 minutes (16 to 21 minutes on gas grill) for medium rare to medium doneness, tuning occasionally.

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40 Min


6
Servings


42 Cal


32g
Protein

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2/3 cup chopped Kalamata and/or green pimento-stuffed olives

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2/3 cup chopped Kalamata and/or green pimento-stuffed

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1/2 cup prepared non-creamy Caesar dressing, divided

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[illegible]

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1 teaspoon minced garlic

[illegible]

[illegible]

1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic
1 teaspoon minced garlic

COOKING

1. Combine olives, 1 tablespoon dressing, lemon peel and garlic in small bowl; season with pepper, as desired.
Cover and refrigerate until ready to use.

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141. Combine olives, 1 tablespoon dressing, lemon peel and garlic in small bowl; season with pepper, as desired. Cover and refrigerate until ready to use.

142. Place beef steak and remaining dressing in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
6		19g	56mg		2g	32g	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.

Courtesy of BeefItsWhatsForDinner.com