

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.
 2/3 cup chopped Kalamata and/or green pimento-stuffed olives
 1/2 cup prepared non-creamy Caesar dressing, divided
 2 teaspoons freshly grated lemon peel
 1 teaspoon minced garlic



40 Min



6
Servings



42 Cal



32g
Protein

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.
2. 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.
3. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 7 to 12 minutes (over medium heat on preheated gas grill, 8 to 12 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
4. Carve steak across the grain into thin slices. Serve with olive mixture.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
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