

# 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                      42 Cal                      32g  
   Servings                      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 |   |   |
|-----------|----------|-----------|---------|--------|------------|---------|---|---|
| 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