

# Sizzling Steak And Potato Salad

This steak and potato salad is as light and flavorful as it is quick and easy to make.

## INGREDIENTS

2 beef Sirloin Tip Center Steaks, cut 1 inch thick (about 8 ounces each) - Two beef Ranch Steaks, cut 1 inch thick (about 8 ounces each), may be substituted for Sirloin Tip Center Steaks. For charcoal, grill, covered, 11 to 14 minutes (for gas, grill, covered, 12 to 16 minutes) for medium rare to medium

doneness, turning occasionally.

1 cup reduced-fat salad dressing or vinaigrette (such as non-creamy Caesar dressing, balsamic or red wine vinaigrette), divided

2 large russet or baking potatoes, cut lengthwise into eighths

2 medium zucchini and/or yellow summer squash, cut lengthwise in half

6 cups chopped Romaine lettuce



40 Min



4

Servings



42 Cal



29g

Protein

## COOKING

1. Place beef steaks and 1/4 cup dressing in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes to 2 hours.

2. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals; arrange potatoes and squash around steaks. Grill beef, covered, 11 to 13 minutes (over medium heat on preheated gas grill, 13 to 15 minutes) for medium rare (145°F) doneness, turning occasionally. (Do not overcook steak.) Grill potatoes 13 to 15 minutes (gas grill times remain the same) and squash 7 to 10 minutes (gas grill times remain the same) or until vegetables are tender and lightly browned, turning occasionally and brushing with 2 tablespoons dressing.

3. Carve steak into thin slices; season with salt, as desired. Cut potatoes and squash into 1-inch pieces. Combine lettuce and vegetables in large bowl. Combine lettuce mixture with remaining dressing; toss evenly to coat. Divide lettuce mixture evenly among four plates. Top with steak slices.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		9g	65mg		48g	29g	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](https://BeefItsWhatsForDinner.com)